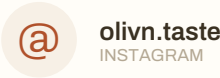


DESSERT · CAKE · BAKING · PISTACHIO · ORANGE · TEA

# Pistachio Orange Olive Oil Cake



Tender orange olive oil cake with pistachios, Greek yogurt and a glossy citrus glaze.

|                |                |              |               |
|----------------|----------------|--------------|---------------|
| PREP<br>20 min | COOK<br>45 min | SERVES<br>10 | LEVEL<br>Easy |
|----------------|----------------|--------------|---------------|

## Ingredients13 ITEMS

|                                   |                           |
|-----------------------------------|---------------------------|
| Plain flour200 g                  | Ground almonds50 g        |
| Baking powder2 teaspoon           | Fine sea salt0.5 teaspoon |
| Large eggs3                       | Caster sugar180 g         |
| Mild extra-virgin olive oil150 ml | Greek yogurt120 g         |
| Unwaxed oranges2                  | Vanilla Extract1 teaspoon |
| Shelled unsalted pistachios80 g   | Icing sugar60 g           |
| Orange juice1 tablespoon          |                           |

## Method7 STEPS

- Heat the oven to 180°C conventional or 160°C fan. Grease and line the base of a 20 cm round cake tin.
- Whisk together the plain flour, ground almonds, baking powder and fine sea salt in a bowl.
- In a separate bowl, whisk the large eggs and caster sugar for about 3 minutes, until pale and thick.
- Slowly whisk in the mild extra-virgin olive oil, then the Greek yogurt, zest of both oranges, orange juice and vanilla extract.
- Fold the dry ingredients into the wet mixture just until no flour remains, then fold in 50 g of the shelled unsalted pistachios. Pour into the tin and scatter over the remaining pistachios.

- 6 Bake for 40 to 45 minutes, until golden and a skewer inserted in the centre comes out clean. Cool in the tin for 15 minutes, then transfer to a rack.
- 7 Stir the icing sugar with a little orange juice to make a loose glaze, then drizzle it over the barely warm cake and let it set before slicing.