

Pistachio cake with cherry compote and cream cheese icing

By Donna Hay

20 minutes

Preparation time

2 hours

Cooking time

Serves 12

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INGREDIENTS

Pistachio cake

250g unsalted butter, chopped and softened
1½ cups (330 g) caster (superfine) sugar
2 teaspoons vanilla extract
6 eggs
2 cups (300 g) plain (all-purpose) flour
1 tablespoon baking powder
1¼ cups (150 g) almond meal (ground almonds)
1 cup (130 g) ground pistachios+
1 tablespoon finely grated orange rind
1 teaspoon ground cinnamon
½ cup (125 ml) milk

Vanilla cherry compote

500 g frozen pitted cherries
½ cup (110 g) caster sugar, extra
2 teaspoons vanilla extract, extra

Cream cheese icing

500 g cream cheese, chopped and softened
200 g unsalted butter, chopped and softened, extra
2 cups (320 g) icing (confectioner's) sugar, sifted
2 teaspoons vanilla extract, extra

METHOD

Pistachio cake

1. Preheat the oven on Fan Plus at 160°C (325°F). Line 2 x 20 cm round cake tins with non-stick baking paper.
2. Place the butter, sugar and vanilla in the bowl of an electric mixer and beat for 5 minutes or until pale and creamy.
3. Add the eggs, 1 at a time, beating well after each addition. Sift over the flour and baking powder.
4. Add the almond meal, ground pistachios, orange rind, cinnamon and milk and fold until just combined.
5. Divide the mixture evenly between the prepared tins and bake for 45–50 minutes or until cooked when tested with a skewer.
6. Allow to cool in the tins for 10 minutes, before turning out onto a wire rack to cool completely.

Vanilla cherry compote

1. Place the cherries, extra sugar and extra vanilla in a large non-stick frying pan over low heat.
2. Stir until the sugar has dissolved. Increase the heat to high and bring to the boil.
3. Cook, stirring continuously, for 8–10 minutes or until the sauce has thickened slightly.
4. Allow the compote to cool completely.

Cream cheese icing

1. To make the cream cheese icing, place the cream cheese, extra butter, icing sugar and extra vanilla in the clean bowl of an electric mixer.
2. Beat for 8 minutes or until pale and fluffy.
3. Place the cream cheese icing in the refrigerator for 1 hour or until firm. Transfer three quarters of cream cheese icing into a large piping and reserve the remainder.

To assemble

1. To assemble, trim the tops and slice each cake in half horizontally, using a large serrated knife.
2. Place one of the cake layers on a cake stand or plate. Pipe the cream cheese icing around the edge of the cake, in a 2cm border, keeping the middle clear.
3. Fill the middle with a third of the vanilla cherry compote. Repeat the process, finishing with the remaining cake.
4. Top with the reserved icing and spread over the top and sides.

Hints and tips

- To make enough ground pistachios for this recipe, place around 1 1/4 cups (175g) whole unsalted pistachios in a small food processor and pulse until finely chopped.