

SUGAR, SPICE, AND EVERYTHING NICE!



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Name: Eyal Kleiman

Recipe Name: Pistachio Cake

Recipe Ingredients:

- 200 grams Butter
- 300 grams Sugar
- 8 eggs (4 whole eggs) (4 eggs separated, yolks + whites)
- 260 grams Ground Pistachios
- 60 grams Flour

Recipe Instructions:

1. Combine butter and sugar in stand mixing bowl; cream butter and sugar (this may take 3-5 minutes on med-high speeds)
2. Slowly add flour (scrape sides of bowl in between each step)
3. Add the 4 egg yolks until mixed
4. Add ground pistachios until mixed
5. Pour pistachio mixture into separate mixing bowl big enough for all of it
6. Whip the 4 egg whites until soft peaks
7. Lightly fold whipped egg whites into pistachio mixture (MUST BE FOLDED, NOT MIXED)
8. Pour mixture into pre-greased (with butter) 8-inch cake pan (Put flour in sieve and coat pan)
9. Cook for 40 minutes at 310 F (Use cake ring)