

Pistachio Almond Cake

<http://userealbutter.com/2013/05/08/pistachio-almond-cake-recipe/>

pistachio paste (if you don't have pistachio paste, make this first, you need 1/2 cup)
from [Kitchen Wench](#)

1 lb. pistachios, raw, unsalted, and shelled
8 oz. sugar
1 tbsp corn syrup
1/3 cup water

Boil a quart of water in a medium saucepan. Add the pistachios and boil for 3-4 minutes. Drain and remove the skins (most should come right off). This can be a time-consuming step if you have a lot of pistachios, so give yourself plenty of time. Spread the skinned pistachios on a baking sheet and let dry or place in a very low oven (100°C or 225°F) for 10-15 minutes – but don't let the pistachios brown or the flavor will be altered. Place the pistachios, sugar, corn syrup, and water in a food processor and blitz until smooth. Store in an airtight container in the refrigerator for a month or the freezer for longer. Makes about 3-4 cups.

pistachio cake

from [this site](#)

2 1/2 cups cake flour (use all-purpose flour @8500 ft.)
1 tbsp baking powder (use 1 tsp baking powder @8500 ft.)
1/2 tsp salt
1 cup (8 oz.) unsalted butter, room temperature
2 cups granulated sugar
4 eggs
3 tsps vanilla
1 cup sour cream
1/2 cup pistachio paste
1/2 cup pistachio nuts, finely chopped

Preheat oven to 350°F. Butter two 9×2-inch round baking pans. Line the bottoms with parchment and butter the parchment. Sift the flour, baking powder, and salt together in a medium bowl. Set aside. In the bowl of a stand mixer, cream the butter for 2 minutes on medium speed with the paddle attachment. Add the sugar and beat until light and fluffy. Beat in the eggs one at a time, beating well after each addition until blended. Add the vanilla and beat until incorporated. Slowly beat in half of the dry ingredients, then half of the sour cream, then the remaining half of the dry ingredients, and then the rest of the sour cream. Stir the pistachio paste and pistachio nuts into the batter until just blended. Pour half the batter into each of the two baking pans. Bake for 30-40 minutes (start checking at 30, mine took 40 minutes) until a toothpick inserted in the center comes out clean. Let cool for 10 minutes and then remove from pan. Remove the parchment from the base of the cakes.

almond cake

from [David Lebovitz](#)

1 1/3 cups (265g) sugar
8 oz. almond paste (225g)
3/4 + 1/4 cup (140g total) flour
1 1/2 tsp baking powder (1 tsp @8500 ft.)
3/4 tsp salt
1 cup (225g) unsalted butter, cubed and room temperature
1 tsp vanilla
1 tsp almond extract
6 eggs, room temperature

Oven 325°F. Butter, parchment, and butter a 9×3-inch round baking pan. Grind the sugar, almond paste, and 1/4 cup of flour in a food processor until it resembles sand. Whisk the remaining 3/4 cup of flour, baking powder, and salt together in a bowl. Set aside. Add the butter, vanilla extract, and almond extract to the almond paste mixture in the food processor and blend until smooth and fluffy. Add the eggs to the batter, one at a time, pulsing to incorporate after each addition. Scrape the sides of the bowl down as necessary. Add half of the flour mixture and pulse until combined. Add the rest of the flour mixture and stir until just combined. Pour the batter into the cake pan and bake 55-65 minutes or until the top is deep brown and the center is set. Let the cake cool completely before removing it from the pan. If it sticks to the bottom, hold the pan over a burner for a few seconds and the cake should release when inverted.

stabilized whipped cream frosting

from [this site](#)

2 tsps unflavored gelatin powder (about 1 envelope)
1/2 cup cold water
4 cups heavy whipping cream
1/2 cup confectioners sugar

Sprinkle the gelatin over the cold water in a small bowl. Scald 1/2 cup cream (bring it to a boil then remove immediately) and pour it over the gelatin. Stir until the gelatin is dissolved into the cream. Refrigerate the gelatin for 10-15 minutes until it reaches the consistency of egg whites. Whisk until it is smooth. Place the remaining whipped cream and confectioners sugar in a mixing bowl and whip until soft peaks (don't overwhip because you will have to whip in the gelatin). Add the gelatin to the whipped cream and whip for another 10-20 seconds until medium peaks.

Assembly: With a serrated knife, trim each of the cake layers to the same height (mine were 3/4-inch). Set the trimmings aside for snacking. Place a pistachio cake layer, bottom side down, on the serving plate. Line the edges of the cake with strips of wax paper by tucking each strip just under the edge of the cake. Spread a cup or more of the whipped cream frosting over the cake layer. Set the almond cake layer on the whipped cream frosting. Spread another cup or more of the frosting over the almond cake.

Repeat with the last pistachio cake layer (bottom side up). Crumb coat the edge of the cake by spreading a thin layer of frosting all around the sides to seal any gaps and lock down any crumbs. Frost the sides and top of the cake with more whipped cream frosting. Decorate as desired. Refrigerate the cake. Serves 12-16.