

PISTACHIO BUNDT CAKE

Cooking Times

Prep Time: 15 minutes

Bake Time: 40–45 minutes

Total Time: 1 hour

Servings: 10–12 slices

Ingredients

- 2 cups **Italian 00 flour** (or all-purpose flour)
 - $\frac{3}{4}$ cup **finely ground unsalted pistachios** (preferably Sicilian)
 - 1 cup sugar
 - $\frac{1}{2}$ cup **pistachio cream spread** (crema di pistacchio)
 - $\frac{1}{2}$ cup whole milk
 - $\frac{1}{2}$ cup **extra virgin olive oil** or light olive oil
 - 4 large eggs
 - 2 teaspoons baking powder
 - 1 teaspoon vanilla extract
 - 1 pinch salt
 - Powdered sugar, for dusting
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Instructions

- 1. Preheat the oven**
Preheat your oven to **350°F**. Grease and lightly flour a **Bundt pan**.
 - 2. Prepare the pistachios**
Finely grind the pistachios in a food processor until they resemble coarse flour.
 - 3. Mix eggs and sugar**
In a large bowl, beat the eggs and sugar until pale and fluffy (about 2–3 minutes).
 - 4. Add wet ingredients**
Mix in the pistachio cream, olive oil, milk, and vanilla extract until smooth.
 - 5. Combine dry ingredients**
In another bowl, whisk together flour, ground pistachios, baking powder, and salt.
 - 6. Make the batter**
Gradually add the dry ingredients to the wet mixture, stirring until smooth and lump-free.
 - 7. Bake the cake**
Pour the batter into the prepared Bundt pan and bake for **40–45 minutes**, or until a toothpick inserted in the center comes out clean.
 - 8. Cool the cake**
Let the cake cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.
 - 9. Finish with powdered sugar**
Dust generously with powdered sugar before serving.
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Tips for Perfect Pistachio Cake

- Use **100% pistachio cream** for the best flavor.
- Sicilian pistachios from **Bronte** give the most authentic taste.
- Do not overmix the batter — it keeps the cake softer.
- For extra pistachio flavor, add **2 tablespoons pistachio paste** to the batter.