

FLOURLESS PISTACHIO CAKE

No Flour, No Butter

Servings	8-10 slices	Prep	15 min
Bake	55-60 min	Temp	320°F (160°C)
Pan	9 x 5-inch loaf pan		

Ingredients

- 1 1/4 cups (150 g) blanched almonds
- About 1 2/3 cups (200 g) shelled unsalted pistachios
- 1/4 cup (50 g) brown sugar
- 4 large eggs, room temperature
- 1 tablespoon (15 ml) dark rum

Optional Topping

- 2 oz (55 g) dark chocolate
- 2-3 tablespoons chopped pistachios

Instructions

1. Prepare the pan

Preheat the oven to 320°F (160°C). Line a 9 x 5-inch loaf pan with parchment paper, leaving a little overhang on the sides for easy removal.

2. Grind the nuts

Place the almonds, pistachios, and brown sugar in a food processor. Pulse until finely ground, with a texture similar to coarse almond flour. Do not over-process or the nuts may begin to release their oils.

3. Whip the eggs

Place the eggs in a large mixing bowl. Beat with an electric mixer for 5-7 minutes, until pale, thick, and very fluffy. Add the rum and mix briefly to combine.

4. Combine

Gradually add the ground nut mixture to the whipped eggs. Fold gently with a spatula until evenly incorporated, taking care not to deflate the eggs.

5. Bake

Pour the batter into the prepared pan and smooth the top. Bake for 55-60 minutes, or until golden brown and a toothpick inserted into the center comes out clean or with a few moist crumbs. If the top browns too quickly, loosely cover it with aluminum foil during the final 15 minutes.

6. Cool

Let the cake cool in the pan for about 15 minutes. Lift it out using the parchment paper and transfer it to a wire rack to cool completely.

7. Optional chocolate-pistachio topping

Melt the dark chocolate and drizzle it over the completely cooled cake. Sprinkle immediately with chopped pistachios and let the chocolate set before slicing.

Rum-free option: Replace the rum with 1 tablespoon of milk or orange juice, or 1 teaspoon vanilla extract.