

Recipe Name: Pistachio cake

Serves: \_\_\_\_\_

From: dee

Cook Time: 21-23 min @ 350°F

### Ingredients

2 C pistachio chopped (260g)

2 1/3 C flour (250g)

2 tsp Baking Powder

1/2 tsp Baking soda

1 tsp salt

1.5 sticks butter (170g)

1 3/4 C. sugar (350g)

5 egg whites

1/2 C. 2% fat yogurt (120g)

2 tsp vanilla bean paste

1 C. whole milk

### Direction

- mix dry ingredients in large bowl

- (excluding pistachios and sugar)

- Whip egg whites + set aside

- mix wet ingredients including sugar.

- mix dry ingredients into wet slowly

- folding in egg whites

- fold in pistachios.

2 - 8" round pan spray with pam +  
sprinkle with flour

### Frosting:

\* all very cold \*

8oz cream cheese

powdered sugar

Heavy cream

let cakes cool completely before  
frosting and layering.

- Cream together powdered sugar + cream cheese

- Switch to whipping in cold heavy cream slowly till reach

Notes: desired consistency