

# Pistachio Cake with Pomegranate Seed Topping

Total Time: 30 mins

Portions: 12 Portions

## Ingredients

### Utensils



### Cake batter

**350 g** Plain Flour

**250 g** Unsalted butter

**300 g** Caster Sugar

**5** Medium Eggs

**170 g** Pistachios grounded

**135 ml** Milk

**3 tsp** Baking Powder

**pinch** Salt

**1 tbsp** Taylor & Colledge Vanilla Bean Extract

### Ganache & topping

**350 g** White Chocolate

**250 g** Double Cream

**1 tsp** Taylor & Colledge Vanilla Bean Extract

**150 g** Pomegranate Seeds

**50 g** Pistachios chopped

## Preparation

1. Preheat your oven to 170°C. Grease and line a 26cm springform pan. Set out all ingredients to bring them to room temperature.
2. In a large mixing bowl, beat the sugar and butter until light and fluffy. Add eggs one at a time, beating well after each. Combine the flour, ground pistachios, baking powder, and salt. Fold the dry mixture into the wet batter alternately with milk, mixing to just combine. Stir in Taylor & Colledge Vanilla Bean Paste.
3. Pour the batter into the prepared pan, smoothing the top. Bake at 170°C for 45 minutes, or until a skewer comes out clean. Let cool in the pan for 10 minutes, then turn onto a rack to cool completely.
4. For the white vanilla ganache, heat the cream to just below a simmer, then pour it over the white chocolate in a bowl. Let sit 2 minutes, then stir until smooth. Mix in Taylor & Colledge Vanilla Bean Paste and cool until thickened but spreadable.
5. Spread ganache over the cooled cake. Sprinkle generously with pomegranate seeds and chopped pistachios. Chill for 20 minutes before slicing. Serve and enjoy!