



Pistachio Nut Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- about 1/2 cup of clean pistachio nuts;
- about 1/2 cup of clean almonds or hazelnuts;
- 4 eggs;
- 100g sugar;
- 150g melted butter;
- 1 cup of milk;
- 50g icing sugar;
- 2 cups of all-purpose flour;
- 1 spoonful of baking powder

Instructions

Clean the pistachio nuts removing their hardest "shell"

Dives the nuts, for a few seconds, in boiling water to remove that reddish skin, which is around them.

Repeat the same procedure with the almonds or hazelnuts.

Then grind them with a grinder or food processor, reducing the nuts in a kind of wet flour. Reserve it.

In a bowl, mix the eggs with sugar and icing sugar, until getting a whitish mixture.

After that, add to the mixture the melted butter, pistachio/almonds or hazelnuts wet flour, and milk, mixing them very well.

Finally, add to the mixture all-purpose flour and baking powder.

Then put the mixture in a baking-pan and bake it for about 25-30 minutes at 180 degrees or until pushing a toothpick into the cake and it comes out clean it's cooked.

Perfect to breakfast and brunch!!!
