

Pistachio Persian Love Cake



Preparation time:	40 mins
Serves:	8 people
User Rating:	★★★★☆

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This Pistachio Persian Love Cake from The Great Australian Bake Off veteran, [Hoda Alzubaidi](#), is a love letter to your taste buds. It's where the nutty richness of pistachios meets the sweet embrace of cream cheese frosting.



It's a divine fusion of textures and tastes that's not just a dessert but a declaration of love for every pistachio enthusiast. Eggs bring all these delectable moments together within spongy, airy cake slices. Get ready to fall in love with every blissful bite!



Ingredients

Cake

- 4 eggs
- 115g unsalted butter
- 300g caster sugar
- 2 Tbsp pistachio paste
- 105ml oil
- 150ml milk
- 160g all-purpose flour
- 250g pistachio flour (or finely ground pistachios)
- 1 tsp cardamom powder
- 2 tsp baking powder
- ½ tsp baking soda

Frosting

- 625g cream cheese, room temperature
- 115g butter, room temperature
- 300g powdered sugar
- Juice of ½ lemon

Method

1. Whisk melted butter, sugar and eggs until smooth. Add the milk, oil and pistachio paste.
2. Add all the dry ingredients and whisk. Bake in a 20cm cake tin for 25-30 minutes at 180°C.
3. For the frosting whisk cream cheese, butter, sugar and lemon juice until smooth. Place in the fridge to firm for 30 minutes.
4. Once the cake is cool. Pipe the frosting on top of the cake layers or spoon it on. Add extra chopped pistachios on top of the frosting and ENJOY!