

Lemon & Pistachio Cake

By [Ashley Alexander](#)

Gather & Feast

This cake boasts a light and zingy flavour, with a cloud-like texture that melts in your mouth. It's topped with a delicious cream cheese frosting, along with roasted pistachios and a sprinkle of lemon zest that add the perfect amount of texture. Perfect for afternoon tea or as a dessert.

MAKES 1 cake | **PREP TIME** 15 minutes | **COOK TIME** 45 minutes | **TOTAL TIME** 1 hour + cooling time

INGREDIENTS

Cake

- 1 cup (250ml/225g) extra virgin olive oil
- 1 1/4 (225g) cups raw castor sugar or castor sugar
- 1 tablespoon (10g) vanilla paste or extract
- Zest of 2 lemons
- 3 eggs
- 2 cups (270g) plain/all-purpose flour
- 1/2 cup (60g) almond meal
- 1 teaspoon of baking powder
- 1/2 teaspoon bi-carb soda
- 1/2 teaspoon sea salt
- 1 cup (225g) thick natural Greek yoghurt
- Juice of 2 lemons (1/2 cup juice)
- 1/3 cup (60g) shelled & roasted pistachios, very finely chopped

Frosting

- 500g cream cheese
- 1/2 cup icing sugar
- 1 tablespoon vanilla bean paste
- 1 tablespoon lemon juice

Toppings

- Zest of 1 lemon
- 2-3 tablespoons roasted shelled pistachios, finely chopped



METHOD

Cake

1. Preheat your oven to 180°C/350°F (fan-forced).
2. In a large mixing bowl combine the olive oil, sugar, lemon zest, and vanilla, and whisk well until combined.
3. Add the eggs and whisk until combined and smooth.
4. Fold in the flour, almond meal, pistachios, baking powder, bi-carb soda, and sea salt.
5. Gently stir through the yoghurt and lemon juice until smooth.
6. Pour the mixture into a pre-lined 23cm/9inch round cake tin.
7. Bake for 45 minutes, until a skewer comes out clean.
8. Remove from the oven and set aside to cool completely. NOTE: you can pop the cake into the freezer for an hour or two to speed up the cooling process before icing.

Frosting

1. Beat the cream cheese and vanilla until smooth.
2. Add the icing sugar and lemon juice and beat until super smooth.
3. Set aside until ready to use.

To Assemble

1. Place the completely cooled cake onto a serving plate.
2. Top with the frosting and smooth it out to the edges of the cake with the back of a spoon.
3. Now create large swooshes on the top of the frosting using the back of the spoon.
4. Top the cake with lemon zest and finely chopped pistachios.

NOTES

To speed up the cooling process feel free to pop the cake into the freezer for an hour or two before icing.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/lemon-pistachio-cake>

Let me know if you make the recipe! x @gatherandfeast