



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

DEC 2020
Recipe 139

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Holiday Pistachio Layer Cake

PREPARATION

- 1 - Preheat oven to 350 degrees. Spray or butter and flour three 9-inch round baking pans. Line bottoms with a parchment round, set aside.
- 2 - In a food processor, pulse 1 1/4 cups pistachios until a finely ground powder forms.
- 3 - In a medium mixing bowl whisk together the ground pistachios, flours, baking powder, baking soda, and salt.
- 4 - In the bowl of a stand mixer, beat butter on high until smooth and creamy, about 2 minutes. Add sugar and beat for 2 minutes on high. Add vanilla, almond and egg, mix until combined.
- 5 - With mixing speed on low, alternate adding dry ingredients and the milk and cream. Mix until a few dry streaks remain.
- 6 - In a medium mixing bowl, using a hand mixer, beat 3 egg whites and cream of tartar until stiff peaks form. Using a rubber spatula, gently fold into the batter until incorporated.
- 7 - Divide the batter evenly between the prepared pans. Place in the oven and bake for 35-40 minutes or until the top springs back when touched.
- 8 - Remove from the oven and allow to cool in the pans for 15 minutes before inverting onto a wire rack to cool completely.
- 9 - Meanwhile, to make the frosting, in the bowl of a stand mixer, beat butter on high until creamy, about 2 minutes. Add vanilla, salt and powdered sugar, mix until combined. Add mascarpone and mix on low for 10 seconds, then fold by hand until a smooth, creamy frosting forms.
- 10 - To assemble the cake, spread 1/4 of the frosting between the first layer, a 1/4 of the frosting between the second layer, and spread the remaining frosting over the top and down the sides of the cake. Chop the reserved 1/4 of pistachios and sprinkle on top.

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Cooks Note: This light and fluffy pistachio layer cake is flecked with ground pistachios and a hint of almond extract. Serve with your favorite dessert wine for a decadent holiday dessert.

Happy Holidays
George



(photo by Marc-Henri)

INGREDIENTS

For the cake:

- 1 1/2 cups unsalted shelled pistachios - divided
- 2 1/2 cups cake flour
- 3/4 cup all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon coarse kosher sea salt
- 1 cup unsalted butter - softened
- 1 3/4 cup granulated sugar
- 1 tablespoons vanilla extract
- 3/4 teaspoon almond extract
- 1 large egg
- 1 cup whole milk
- 1/2 cup sour cream
- 3 egg whites + 1/2 tsp. cream of tartar

For the frosting:

- 1 1/2 cups unsalted butter - softened
- 2 teaspoons vanilla extract
- 1/4 teaspoon coarse kosher sea salt
- 6 cups powdered sugar
- 1 1/2 cups mascarpone

COOK'S NOTE:

This light and fluffy pistachio layer cake is flecked with ground pistachios and a hint of almond extract. Serve with your favorite dessert wine for a decadent holiday dessert.

Bon Appétit!
-George