

Set Recipe for Class 97

Cardamom, White Chocolate and Pistachio Cake

Cake ingredients

225g unsalted butter, softened, plus extra for greasing
225g caster sugar
4 large eggs
250g self-raising flour
1 tsp baking powder
1 tsp cardamom seeds, crushed to a powder in a pestle and mortar
100ml milk
50g shelled, unsalted pistachios, plus a handful extra, all roughly chopped
50g white chocolate chips

For the icing

150g white chocolate, broken in pieces
150g unsalted butter, softened
Few drops vanilla extract

Method

Heat the oven to 180°C/160°C fan/gas 4. Grease 2 x 20cm sponge tins, then line with baking paper.

Cream butter and sugar with an electric mixer. Beat in the eggs, one at a time, ensuring each one is incorporated before adding the next. Add the flour, baking powder, cardamom and milk, then whisk for 1 minute. Fold in 50g pistachios and white chocolate chips, then fill the tins with the batter.

Bake for 30 minutes until a skewer pushed into the centre comes out clean. Cool in the tins.

For the icing, put the white chocolate in a heatproof bowl and set it over a pan of just steaming water until melted, ensuring the bowl does not touch the water. Set aside to cool slightly.

Cream the butter with an electric mixer, then beat in the melted chocolate and vanilla until light and creamy.

Remove the cooled sponges from the tins. Spread half the icing on 1 sponge, top with the second, then spread the rest of the icing on top. Sprinkle with the remaining pistachios.