

Pistachio Plum Cake

Serves 8-10 : ~20 min of prep, 1.5 hrs chilling & baking : Recipe by Andy Baraghani

Ingredients:

- ½ cup shelled pistachios or blanched almonds
- 1 cup granulated sugar
- ½ cup unsalted butter, at room temperature, cubed
- 1 egg
- ½ cup buttermilk
- 1 tsp vanilla extract
- 1⅓ cups all-purpose flour
- 1½ tsp baking powder
- ½ tsp kosher salt
- 1lb plums, pitted & sliced
- 3 tblsp turbinado sugar (optional but highly recommended)

Instructions:

- Lightly butter & flour a 9-inch springform pan.
- Tap out any excess flour & line the pan with parchment. (You can use a cake pan if you don't have a springform pan; but if you do so, leave an overhang with the parchment paper so you can easily lift out the cake.)
- In a food processor, combine the pistachios & 1 tablespoon granulated sugar.
- Pulse until they are a beautiful green sandy texture.
- Add the butter & remaining sugar. Pulse until fully incorporated.
- Add the egg, buttermilk, & vanilla. Pulse again, scraping down the sides once or twice with a rubber spatula, until the mixture is smooth.
- In a medium bowl, whisk together the flour, baking powder, & salt.
- Add half of the flour mixture to the batter & pulse a few times.
- Add the remaining flour mixture & pulse just until smooth.
- Scrape the batter into the prepared pan & smooth out the surface with the spatula.
- Lightly press the plums* into the batter & place in the fridge to chill for 30 minutes.
- Preheat the oven to 350°F.

- Scatter the turbinado sugar over the batter.
 - Bake the cake until the edges are deeply golden brown & a paring knife inserted in the center comes out clean, 45 to 50 minutes.
 - Set the pan on a wire rack to cool for 10 minutes before slicing & serving.
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recipe notes:

- My only note is that you should try to keep the plums just slightly away from the edge of the pan. I didn't do this & they did a bit of caramelizing that made the cake stickier & more difficult to get out of the pan.

what I learned from this recipe:

- I thought that the blended pistachios would make this batter more dense but it stayed light, fluffy, & moist. I learned that blended pistachios are a fantastic addition to cake.