

THYME & TEMP

ORANGE BLOSSOM-PISTACHIO BUNDT CAKE

10-12 SERVINGS
2 HOURS

INGREDIENTS

CAKE

1 3/4 cups unbleached all purpose flour
1/2 cup ground pistachio
1 tbsp baking powder
1/2 tsp fine sea salt
1 1/2 cup whole milk
2 tbsp orange zest
2 tsp orange blossom water
10 tbsp unsalted butter, room temperature
3 eggs
1 cup sugar

GLAZE

2 cups powdered sugar
3 tbsp orange juice, fresh squeezed

TOPPING

1/2 cup of chopped pistachio



INSTRUCTIONS

CAKE

Preheat oven to 350 degrees F and prepare bundt cake pan with butter or non stick spray.

Combine flour, ground pistachio, baking powder, and salt in a medium mixing bowl. Whisk together to blend completely. Set aside.

Add milk, orange zest, and orange blossom water to a small bowl and stir briefly to blend, set aside.

In a stand mixer equipped with the paddle attachment, add the butter and sugar and cream at a medium speed until light yellow and whipped. Reduce speed to low and add each egg one at a time allowing each to become blended completely.

After all the eggs have been added, mix in half of the flour mixture until combined, then add all of the milk mixture, and finally, the remainder of the flour mix until combined.

Pour batter into the bundt pan and bake on the middle rack for approx 60 minutes. The sides will start to separate and the visible area will be golden brown. When ready, allow to cool in the bundt pan for 10 minutes before removing the cake to rest on a cooling rack for 20-25 minutes.

GLAZE & TOPPING

Add powdered sugar and orange juice to a small mixing and bowl and blend completely with a whisk. Spoon over the rested cake and allow to drip down the sides. Add the chopped the pistachios immediately before the glaze has a chance to set.