

Lime & Pistachio Cake

As served by Sarah at a High Aspirations event

INGREDIENTS

150g unsalted butter, softened

$\frac{3}{4}$ C (165g) rapadura or coconut sugar

1 Tbsp finely grated lime rind

1 tsp vanilla extract

4 free range eggs at room temperature

$1\frac{1}{2}$ C (180g) almond meal*

1 C (130g) pistachio meal*

Raw honey to serve

Grease a 29cm x 7cm x 8cm loaf tin and line with baking paper.

Preheat oven to 160° Celsius.

*You can grind your own nuts to a meal in a food processor. Just be careful not to process for too long, or you'll end up with nut butter!

METHOD

Place the butter, sugar, lime rind and vanilla in a bowl and beat with an electric beater until pale and creamy, about 10 minutes.

Scrape down the sides of the bowl and add the eggs one at a time, beating well after each addition. Beat for another 3-4 minutes until well combined.

Fold in the almond and pistachio meals.

Spoon the batter into the tin and smooth the top with a knife or spatula. Bake for 1 hour – 1 hour 10 minutes until a skewer comes out with just a few crumbs attached.

Allow to cool in the tin.

Drizzle with honey to serve.
You may also add a dollop of Greek yoghurt.



Original recipe by Donna Hay