

## **Rose Pistachio Ceili Cake with Raspberries**

This Ceili cake is luscious and a reminder that spring will come again. The recipe was adapted from *The Kitchen McCabe web site*. It was a perfect cake to serve during tea time at our Irish ceili.

### **Ingredients**

#### **Cake:**

- 3 1/4 cups cake flour
- 2 cups unsalted pistachios, finely ground in a food processor
- 1 Tbs. baking powder
- 1 tsp. baking soda
- 1 tsp. salt
- 1 cup (two sticks) organic unsalted butter, room temperature (or Miyoko's alternative butter or half and half)
- 1 1/4 cup granulated sugar
- 1 1/2 Tbs. vanilla extract
- 1 large egg or two small
- 1 cup milk
- 1/2 cup plain yogurt
- 3 egg whites
- 1/2 tsp. cream of tartar



#### **Frosting:**

- 1 cup (two sticks) organic unsalted butter, room temperature (or Miyoko's alternative butter or half and half)
- 1 Tbs. vanilla extract
- 1/2 cup organic raspberries
- 3 tsp. Organic Veda 100% Pure Rose Petal Powder (Amazon)
- 5 cups plus powdered sugar
- Lots of fresh organic raspberries to pile on top of cake
- Organic Veda 100% Pure Rose Petals (Amazon)

### **Directions:**

#### **Cake**

1. Preheat oven to 350 degrees; prepare two 10" round pans or three 9" round pans with parchment paper and avocado spray (or use any size you'd like, stack high or low).
2. Whisk together 1 cup of the ground pistachios (the other cup is for coating the cake later), flour, baking powder, baking soda, and salt in a large mixing bowl.

3. In a mixer, beat butter on high until creamy; add the sugar and beat for three minutes; add the vanilla and egg(s), and beat until combined.
4. Stir in the dry ingredients, alternating with the milk and yogurt until just combined.
5. In a mixing bowl, beat the egg whites and cream of tartar until stiff peaks form; gently fold into the batter until incorporated.
6. Divide the batter evenly between the prepared pans and bake for 35 to 40 minutes or until a tooth pick comes out clean.
7. Remove from oven and cool for 15 minutes. Remove cake from pans and cool on a wire rack.

### **Frosting**

1. Beat butter, vanilla, and raspberries in a large mixing bowl until raspberries are well distributed and mixture is creamy; add the rose powder and a cup of powdered sugar; beat on low speed; add the remaining powdered sugar (add until spreadable) on high until well combined.
2. Spread frosting between each layer of the cake and coat the outside and top of the cake with frosting, spreading evenly.
3. With your hands, press handfuls of the reserved grounded pistachios into the cake until the cake is coated in pistachio.
4. Top with fresh raspberries and sprinkle rose petals on top.
5. Will keep in refrigerator for a week (but will be eaten up way before then).