



VEGAN PISTACHIO, ALMOND AND ORANGE CAKE

🔪 10 min ⌚ 1 h 40 min 🌱 easy 🍰 12 pieces

INGREDIENTS

Glaze

200 g sugar
1 tbsp orange peel
30 g orange juice

Cake

155 g pistachios, plus some ground extra for garnishing
100 g almonds, blanched
200 g sugar
orange peel
300 g flour, self-raising
1 tsp baking soda
100 g sunflower oil
200 g orange juice
1 tbsp blossom water

USEFUL ITEMS

bowl
springform tin Ø24cm
serving dish

PREPARATION

Glaze

1. Place sugar and orange peel into mixing bowl and grind **10 sec/speed 10**.
2. Add orange juice and mix **20 min/speed 4**. Transfer to a bowl and set aside.

Cake

3. Pre-heat oven at 180°C, grease a round springform tin Ø24cm and set aside.
4. Place pistachios, almonds, sugar and orange peel into mixing bowl and grind **10 sec/speed 10**.
5. Add flour, baking soda, sunflower oil, orange juice and blossom water and mix **40 sec/speed 4.5**. Mixture is sticky. Transfer cake mixture into prepared springform tin. Bake for 40 minutes (180°C). Allow cake to cool for 15 minutes. Transfer into serving dish and set aside for 25 minutes. Garnish with glaze and ground pistachios. Serve immediately.