

CAKES

PISTACHIOS CAKE†

(PISTAZIEN KUCHEN)

Cake:

- 1/3 cup raisins
- 2 tablespoons whiskey
- 8 tablespoons butter (1 stick equivalent)
- 1 cup powdered sugar
- 2 eggs (separated)
- 1 1/3 cups flour
- 2 1/2 teaspoons baking powder
- 2 1/2 tablespoons cocoa
- 4-5 tablespoons milk
- 8 oz. pistachios (shelled): put 10 aside for decoration, coarsely chop the remaining)
- dash of salt

Glaze:

- 1 cup powdered sugar
- 2 tablespoons melted butter
- 2 tablespoons milk

Cake:

Grease a springform pan (10" X 3") with butter, sprinkle flour over the entire pan and set aside. Place raisins in a little bowl, pour whiskey over it and set aside. Mix flour, baking powder and cocoa. Place butter in a bowl and beat in powdered sugar. Add eggs yolks one at a time beating until creamy. Add flour mixture alternatively mix with the milk until well mixed. Drain raisins on a paper towel and add to the batter with the chopped nuts and stir until mixed. Beat the egg whites with a dash of salt until stiff. Fold into the batter carefully. Spread the batter evenly into the greased pan and bake in a preheated oven at 350° for 35-40 minutes. Place pan on a rack to cool for 20 minutes. Carefully remove the rim and slide the cake onto a platter.

Glaze:

Stir milk and melted butter into the powdered sugar until smooth. Spread over the top of the entire cake and let it run down the side. Decorate the top of the cake using the 10 whole pistachios. Cool the cake for 1-2 hours before cutting and serving.

Makes 1 cake

