

Pistachio Latte Cake



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Four layers of soft nutty pistachio sponge filled with pistachio caramel. Wrapped in a creamy coffee buttercream and topped with crushed pistachios, it has everything you know and love about your new favourite coffee order.

Ingredients

Coffee Buttercream

- 400g dairy free unsalted butter, room temperature
- Pinch of salt
- 1 tsp vanilla extract
- 600g icing sugar, sifted
- 120g dairy free double cream, room temperature
- 2 tsp instant coffee

Sponge

- 300g self rising flour
- 100g ground pistachios
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 100g light brown sugar
- 150g caster sugar
- 380ml soy milk, room temp
- 1 tsp apple cider vinegar
- 140g dairy free yoghurt

Instructions

1. Make the sponge.
2. Preheat the oven to 170 C fan oven.
3. Line and lightly grease 4 x 6 inch pans.
4. In a large bowl mix together milk and vinegar. Leave for 10 minutes to thicken and curdle - this create a 'buttermilk' consistency.
5. Add in the oil, yoghurt, and two types of sugar. Mix until combined.
6. Using a sieve, sift in the dry ingredients.
7. Gently mix until JUST combined - there may be some small lumps but that is fine! Overmixing may cause the cake to be dense and not rise.
8. Divide the batter evenly among two of the prepared pans (around 350g per pan).
9. Bake for around 25-30 mins, or until a toothpick inserted into the centre of a cake comes out clean, or with a few moist crumbs attached.
10. Leave to cool in the tin completely.
11. Whilst the sponge is cooling, make the buttercream and caramel.
12. For the caramel, mix all of the ingredients together in a jug until gooey and pourable. Depending on the brand of nut butter you use you may need to add in a little more coconut oil until it is pourable.

- 100g oil (vegetable or light olive oil)

Caramel

- 150g pistachio butter
- 60g maple syrup
- 2 tbsp melted coconut oil

13. Next make the buttercream. In a stand mixer, beat the butter on a medium speed for 30 seconds with a paddle attachment until smooth.

14. Add in the coffee, vanilla extract, and salt. Mix on low until the ingredients are fully incorporated, scraping the sides and bottom of the bowl as needed with a rubber spatula.

15. Add in the icing sugar in 4 parts, leaving the stand mixer running on a low / medium speed until combined.

16. Add in the dairy free cream and beat again until combined.

Cover with plastic wrap to prevent crusting and set aside until ready to use.

17. Once your cake layers are cooled, spread an even layer of buttercream on top of each cake layer followed by caramel. Repeat the process for all 4 layers then pop into the freezer for 10 minutes before you apply the outer layer of buttercream. This will make the cake a lot easier to frost as the buttercream between the cake layers sets.

18. Then cover the outside of the cake with a thick layer of coffee buttercream

19. Finish with a dusting of crushed pistachios.

Notes

This recipe can be made with dairy products. Choose dairy products with at least 2% fat content for best results.

I used unsweetened soya milk and soya base yoghurt.

I used Flora Plant Butter and Elmlea Plant Double Cream.

