Eggless Pistachio Butter Cake

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It's almost like a pistachio tart meets cheesecake with a buttery pistachio cake base covered with a gooey pistachio cream. This sinks into the cake as it bakes, creating a tender and moist cake packed with pistachio flavour.

Ingredients

Cake

- 80g dairy / dairy free unsalted butter, melted
- 50g pistachio butter
- 150g caster sugar
- 100g dairy / dairy free greek style full fat yoghurt, room temp
- 80g ground pistachios
- 150g plain flour
- 1 tsp baking powder

Pistachio Cream

- 180g dairy free / dairy cream cheese, full fat at room temp
- 300g icing sugar
- 2 tbsp cornflour
- 100g dairy / dairy free greek style full fat yoghurt, room temp
- 80g pistachio butter

Instructions

1. Preheat the oven to 170 degrees and grease and line an 8″ round springform pan.
2. Pour the melted butter into the sugar. Whisk until combined and then whisk in the pistachio butter and yoghurt.
3. Sift in the dry ingredients and mix until smooth.
4. Press the cake mixture into the pan. Set aside.
5. In a mixing bowl using a hand or stand mixer with the whisk attachment, mix the cream cheese until smooth. Then add the icing sugar and whisk until creamy. Add in the pistachio butter, yoghurt, extract and cornflour. Whisk until thick and creamy.
6. Pour the cream on top of the cake base.
7. Bake for 35-40 minutes, or until the top has formed a golden skin and it's evenly risen.
8. Allow the cake to cool at room temperature for about 30 minutes, then transfer to the refrigerator and chill uncovered for at least 2 hours, or overnight.
9. Remove from the pan and serve with a dusting of icing sugar!