

Salted Vanilla and Pistachio Cake



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Two layers of soft, tender salted vanilla sponge paired with two layers of nutty pistachio sponge. Filled with gooey vanilla custard and finished with a pistachio buttercream, this cake is absolutely delicious!

Ingredients

Sponge

- 120g vegetable oil or olive oil
- 100g dairy free yoghurt, room temp
- 1 tsp vanilla extract
- 360g self-raising flour
- 360g soya milk, room temp
- 1 tsp salt
- 1 tsp apple cider vinegar
- 1/2 tsp bicarbonate soda
- 1 tsp baking powder
- 250g light brown sugar
- 100g pistachios, ground into a fine crumb
- 1 tsp matcha powder, optional for colour

Custard

- 480 ml dairy free milk
- 80g caster sugar

Instructions

1. Preheat the oven to 170 C Fan.
2. Line and lightly grease 4 x 6 inch pans.
3. Mix together milk and vinegar, set aside until the milk has started to curdle and thicken.
4. Pour into a large bowl and whisk in the yoghurt, oil and sugar.
5. Sift the flour, salt and levelling agents and then gently whisk into the wet.
6. 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.
7. Pour the batter into two of the tins, leaving half of the batter in the bowl.
8. Gently fold through the pistachios and matcha powder into the remaining batter. Pour into the two remaining tins.
9. Bake all four sponges for 25-30 mins, or until golden and a toothpick inserted into the centre comes out clean and the sponge springs back when touched in the middle.
10. Whilst the sponge is cooling, make the custard.

- 50g cornflour
- 2 tsp vanilla extract
- 50 g dairy free salted butter
- Pinch of salt

Buttercream

- 400 g dairy free unsalted butter (soft at room temp)
- 550 g icing sugar
- 1 tsp vanilla extract
- 100g pistachio butter or cream

11. In a saucepan over medium heat add the milk, sugar, vanilla extract and cornflour. Whisk well until smooth and then bring the mixture to a gentle simmer. On low-medium heat whisk continuously until the mixture starts to thicken.

12. Stir in the vegan butter until it has melted. The custard should be thick.

13. Transfer to a bowl and cover with clingfilm to prevent a skin from forming and allow it to cool.

14. Next make the buttercream. In the bowl of a stand mixer, cream the butter on med-high until light and fluffy (about 5 minutes), scraping down the bowl and paddle a few times in between. Add the powdered sugar bit by bit, scraping down the bowl and paddle between intervals. Add in the pistachio butter. Beat again until well combined.

15. Assemble the cake by layering the buttercream and custard.

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.

