

Lemon Dubai Cake (lemon, pistachio and white chocolate)



Author: recipebyrosie

Four layers of tender lemon sponge layered with creamy white chocolate buttercream. Filled with a crunchy pistachio filling, this cake is inspired by the viral Dubai Chocolate Bar.

Ingredients

Sponge

- 360g self rising flour
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 100g light brown sugar
- 250g caster sugar
- 360ml soya milk
- Zest and juice from 2 lemons
- 100g yoghurt (soya yoghurt or 5% fat greek yoghurt)
- 100g olive oil

Pistachio Filling

- 80g pistachio spread or pistachio butter of choice
- 6 sheets of filo pastry, finely sliced
- 1 tbsp dairy free butter

Instructions

1. Preheat the oven to 175 C Fan.
2. Line and lightly grease 4 x 6 inch pans.
3. Mix the juice from the lemons into the milk and set aside to curdle. This is our dairy free buttermilk.
4. Rub the zest into the sugar.
5. In a large bowl combine the wet ingredients.
6. Sift the dry ingredients and then add to the wet. 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 the tins and then bake 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.
8. Whilst the sponges are baking making the filling.
9. Add the butter and filo pastry to a saucepan over medium heat. Using a wooden spoon gently toss the filo pastry until golden brown and toasted. Turn off the heat and add the pistachio butter, gently mixing until the filo pastry is covered. Transfer to a blender and blend to a consistency similar to crunchy peanut butter.

White Chocolate Buttercream

- 400g unsalted dairy free butter, soft room temp
- 600g icing sugar, sifted
- Juice from one lemon
- 100g dairy free white chocolate, melted and cooled to room temp

10. Next make the buttercream.

11. 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. Then add the lemon juice and white chocolate. Mix on low until fully incorporated, about one minute. Cover with plastic wrap until ready to use.

12. Assemble the cake by layering the buttercream and pistachio filling.

