

PERSIAN LIME OIL AND PISTACHIO CAKE

Ingredients:

1½ cups cake flour
⅓ cup ground pistachios
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
2 eggs
⅔ cup sugar
zest of 1 lime
2 teaspoons lime juice
½ cup Persian Lime Oil
½ cup buttermilk



Instructions:

Preheat oven to 350 degrees. Grease and line the bottom of a 6-inch pan.

Whisk flour, pistachios, baking powder, baking soda and salt in a bowl and set aside.

Mix zest and sugar together with a whisk until sugar is wet. Add eggs, oil, buttermilk and lime juice and whisk until combined.

Add egg mixture to flour and fold with a spatula until combined. Pour into prepared pan and bake for 20-25 minutes.

Cool for 5-10 minutes with pan inverted on a rack. Remove pan and allow to cool before serving.

Can be served with a lime drizzle and chopped pistachios or alone.

(Recipe credit: Claire Nines @The Crib Bakery www.facebook.com/TheCribBakery)