



Pistachio Cardamom Cake

Ingredients

- 1 cup shelled pistachios
- 1 cup all purpose flour
- 3/4 teaspoon baking powder
- 1 teaspoon ground cardamom
- 1/4 teaspoon salt
- 12 tablespoons butter, at room temperature
- 1 cup granulated sugar
- 3 large eggs
- 1/2 teaspoon vanilla
- 1/4 teaspoon rose water (optional)
- 1/2 cup (113g) milk

Glaze

½ cup confectioner's sugar
1 tbsp milk
1 – 2 tbsp Runamok Cardamom Infused (or Sugarmaker's Cut Pure) maple syrup

Directions

Preheat the oven to 350°F. Put the pistachios in a food processor and pulse until finely ground. Reserve about a tablespoon for garnish and set aside the rest.

Whisk together the flour, baking powder, cardamom, and salt. Using an electric mixer, beat the butter and sugar together until light and airy. Add the eggs one at a time and beat to incorporate. Mix in the vanilla extract (and rose water, optional).

Alternate adding the flour mixture and milk, starting and ending with the flour. Mix until the dry ingredients are just incorporated between each addition, scraping the bowl as needed.

Grease a small (5- to 6-cup) Bundt pan. Fold the pistachios into the batter, then scoop the batter into the prepared pan. Bake the cake for 30 to 35 minutes in the Bundt pan. A toothpick inserted into the center should come out clean. Remove the cake from the oven and let it cool for 10 minutes, then invert it onto a cooling rack to cool completely.

To Make the Glaze combine the confectioner's sugar, Cardamom Infused (or pure) Maple Syrup and milk. It should be thick enough to drip slowly down the sides of the cake. You can adjust with more sugar or maple syrup as needed. Using a spoon, drizzle the glaze over the cake to your liking. Sprinkle the reserved pistachios on top and serve.