

# Sweets Contest Entry Form - Submission #1580

Date Submitted: 9/4/2020

Name\*

Abbie Edens

Email Address

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Address\*

[Redacted]

City\*

K

Zip Code\*

[Redacted]



Please Mark Your Category\*

Cookies

Candies

Cakes

Pies

Title of Entry\*

Honey Pistachio Cake with Honey Buttercream

Prep Time\*

30 minutes

Cooking Time\*

30 minutes

Serves/Makes\*

16

Ingredients\*

Ingredients for Cake 1 c. unsalted butter, room temperature  
1/2 c. sugar 1/2 c. honey 1 tsp vanilla 2 eggs 2 c. flour 1  
Tbsp baking powder 1/2 tsp salt 2 tsp cardamom 1 Tbsp  
grated orange peel 3/4 c. ground pistachios 1 c. oat milk  
Ingredients for Buttercream 1 1/4 c. unsalted butter, room  
temperature 1/2 c. honey 5-6 c. powdered sugar 2 tsp.  
vanilla 5-6 Tbsp. milk

Recipe\*

Preheat oven to 350 degrees. Line two 8" cake pans with parchment paper and coat with baking spray. Beat together butter and sugar. Once well combined, add honey. Add vanilla. Add eggs one at a time, beating in between each addition. Finally add in grated orange peel. In a separate bowl combine flour, baking powder, salt, cardamom, and pistachios. Mix well. Next alternate the addition flour mixture and milk to butter mixture, starting and ending with flour. Pour mixture evenly between the two 8" pans, Place the pans in the oven and bake for 25-30 minutes. Let cool in pans for 10 minutes before removing onto a baking rack. Cool completely. To make icing, cream together butter, honey and vanilla in mixing bowl. Gradually add powdered sugar, one cup at a time. Add milk 1 Tbsp at a time until the buttercream is stiff enough, but is still easy to pipe, if needed. Spread 1/2 c. of icing on the top layer of one of the cakes. Put the other cake on top and add enough icing to the top and sides for the crumb coat. Place in the fridge for 15 minutes to set. Finish icing the cake to your liking. I added large roses to the side and the on the top layer. Finish by adding 1/4 to 1/3 c. ground pistachios to the top of the cake.