

TIM FARMER'S COUNTRY KITCHEN

PISTACHIO CAKE

*1 cup pistachios, chopped
1 cup flour
1 1/2 teaspoon baking soda
1/2 teaspoon salt*

Crush pistachios until smooth. Mix in bowl with flour, baking soda and salt. Set aside.

*1 stick butter, softened
3/4 cup sugar
3 eggs
1/4 cup sour cream
2 teaspoons vanilla
1 banana
1/2 cup heavy cream*

In stand mixer, mix all ingredients until smooth. Slowly add in flour/pistachio mixture until cake like consistency. Pour into greased cake pan and bake at 350 degrees for 40 minutes. Remove and let cool before adding icing.

Icing

*1/2 stick softened butter
4 ounces cream cheese
2 cups powdered sugar
Orange zest
Juice from 1/2 orange
1/2 cup pistachios, chopped*

In stand mixer, mix all ingredients together until smooth. Spread over cooled cake and serve.

