



Pistachio and white chocolate cake

15'

Hands on

45'

Cook Time

8-10

Portion(s)

2

Difficulty



Ingredients

- 140 g sunflower oil
- 2 medium eggs
- 1 teaspoon vanilla extract
- 150 g granulated sugar
- 120 g strained yogurt
- zest from 1 lemon
- juice from ½ lemon
- 200 g all-purpose flour
- 1 teaspoon baking soda
- pinch of salt
- 80 g pistachios
- 150 g zucchini

To serve

- 100 g white chocolate couverture
- 30 g pistachios, crumbled
- zest from 1 lemon

Method

- Preheat the oven to 170° C (338° F) set to fan.
- In a **bow**l, add the liquid ingredients, sunflower oil, eggs, vanilla, sugar, yogurt, lemon **zest** and juice, and mix well with a **hand whisk**.
- In another bowl, add the solid ingredients, flour, baking soda, salt, the pistachios finely chopped, and mix with a spoon.
- Place a towel inside a bowl, and grate the zucchini. Drain them very well and add them to the bowl with the liquid ingredients. Mix with a spoon.
- Add the solid ingredients into the bowl with the wet ones, and mix with a **wooden spoon**.
- Grease and flour a **10x30 cm cake pan**, and pour the mixture in.
- Bake for 40-45 minutes. Remove and set aside to cool well on a **rack**.
- Spread the white chocolate couverture, pistachios, and lemon zest on the whole surface, and serve.

Διατροφικός πίνακας

Nutrition information per portion

337 Calories (kcal)	20.0 Total Fat (g)	4.1 Saturated Fat (g)	32.0 Total Carbs (g)
17%	29%	21%	12%
17.0 Sugars (g)	6.1 Protein (g)	1.8 Fibre (g)	0.4 Sodium (g)
19%	12%	7%	7%