



Greek ouzo cake

15'
Hands on

50'
Cook Time

10-12
Portion(s)

1
Difficulty



Ingredients

- 250 g butter, at room temperature
- 250 g granulated sugar
- 1 pinch salt
- 200 g self-rising flour
- 4 eggs, medium, at room temperature
- 50 g pistachios
- 1 teaspoon(s) anise
- 50 g ouzo

To serve

- icing sugar

Διατροφικός πίνακας

Nutrition information per portion

373 Calories (kcal)	24.0 Total Fat (g)	13.0 Saturated Fat (g)	34.0 Total Carbs (g)
19%	34%	65%	13%
21.0 Sugars (g)	5.1 Protein (g)	1.3 Fibre (g)	0.12 Sodium (g)
23%	10%	5%	2%

Method

- Preheat the oven to 170° C (340° F) set to fan.
- In a mixer's bowl add the butter, the sugar, and beat with the whisk attachment at high speed, for 5-6 minutes, until the mixture is very fluffy.
- Add 1-2 tablespoons of the flour and the eggs one by one. Keep beating at medium speed.
- In a bowl add the pistachios finely chopped, the rest of the flour, the anise, and mix. Add them to the mixer with the rest of the ingredients, then add the ouzo and beat for 10 seconds.
- Butter and flour a [10x35 cm loaf tin](#) and pour the batter in.
- Bake for 40-50 minutes. Let it come to room temperature.
- Serve with icing sugar.