

# Lemon Pistachio Loaf Cake

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Original recipe and notes at [www.devamadeo.com](http://www.devamadeo.com)



Details:

Yield: a 9" x 5" loaf cake pan

Total time: 1 hour 25 minutes

Active time: 25 minutes

Baking time: 1 hour

Equipment: stand mixer or handheld electric mixer, 9" x 5" loaf pan, parchment paper (optional)

My Prep:

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Ingredients:

- Lemon zest - 1 TBSP, about the zest of 1 lemon
- Natural granulated sugar - 1 ⅓ cup, 269g
- Cake flour, preferably unbleached (NOT self-rising flour) - 1 ½ cup, 200g
- Fine sea salt - ¼ Tsp
- Baking powder - ⅛ Tsp
- Salted butter European Style, preferably made of milk from grass-fed cows, softened - 14 TBSP, ¾ cup, 198g, plus 2 TBSP for greasing the pan
- Cream cheese, softened - 4oz, ½ block

Steps:

Preheat oven to 325°.

Prepare a 9" x 5" loaf cake pan by lining with parchment paper, greasing it with butter or spraying baking spray.

Rub lemon zest with the 1 ⅓ cup/269g of sugar for two to three minutes, just until the zest looks evenly mixed and there are no lumps of it. Set aside.

Over a large bowl sift together the 1 ½ cup/200g of flour, the ¼ teaspoon of salt and the ⅛ teaspoon of baking powder.

With a stand mixer with the paddle attachment (strongly recommended) or with an electric mixer with the beaters, beat 14 tablespoons/198g of butter in high speed (#6 in the Kitchen Aid)

- Vegetable oil - 1 TBSP, 14g
- Large eggs, at room temperature - 3
- Vanilla extract -  $\frac{1}{2}$  TBSP
- Almond extract -  $\frac{1}{4}$  Tsp
- Pistachio paste -  $\frac{1}{4}$  cup
- Melted butter to brush on top (optional) - 2 TBSP

### Lemon Blueberry Glaze

- Blueberries (optional) -  $\frac{1}{2}$  cup, 90g
- Confectioner's sugar, sifted -  $\frac{1}{2}$  cup, 65g
- Lemon juice - 1 to 2 teaspoons, a bit more if not using blueberries

My recipe highlights:

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Extra notes:

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for 2 minutes to make it fluffy. Add the 4 ounces (1/2 block) of cream cheese in chunks and beat just to incorporate it with the butter. Add the 1 tablespoon/14g of oil and beat in high speed for 2 minutes. Decrease mixer speed and add the sugar-zest mixture slowly until incorporated.

Stop mixer and scrap down the sides and through the bottom of the bowl to make sure there's no sugar stuck on the sides or on the bottom of the bowl.

Bring speed to high again and beat for 3 minutes. Please take note that if you are using a hand electric mixer, you should add one to two minutes at each step. Add the 3 eggs, one at a time, and beat until they are fully incorporated. Stop mixer and scrape down once more. Beat for 30 seconds to make sure everything is well mixed.

Bring speed to the lowest (#1 in the Kitchen Aid) and add the flour mixture in three additions. Finally, pour vanilla extract and almond extract if using and stop mixing as soon as it has incorporated, probably less than 5 seconds. With your rubber spatula gently mix with a folding motion any streak of flour visible.

Take out about  $\frac{1}{3}$  of the batter and mix it thoroughly with the  $\frac{1}{4}$  cup of pistachio paste. Transfer about  $\frac{1}{3}$  of the vanilla batter to the pan. Pour over half of the pistachio batter, making sure it stays on the center. Gently pour another  $\frac{1}{3}$  of the vanilla batter, careful it doesn't blend with the pistachio batter below. Repeat with almost all the pistachio batter and remaining vanilla batter, pouring the little pistachio batter remaining on top. With a large tooth pick or chopstick, swirl the batter back and forth and up and down a few times.

For a deep golden brown top, slightly brush a bit of melted butter.

Bake for 50 to 60 minutes, until top is deep golden brown and a toothpick comes out clean when you insert it through the very center of the cake, which would be opened.

Do not open oven door before 50 minutes of baking. If cake's done, turn off oven and open oven door. Wait about a minute or two before taking it out completely

Let it cool down before pouring glaze (recipe below).

Making the lemon glaze:

In a high speed blender purée the blueberries. Strain the mixture through a colander as much as you can to extract the juice.

Start adding 2 teaspoons of this with some drops of lemon juice to the  $\frac{1}{2}$  cup/65g of confectioner's sugar and mix as much as you can. Add more liquid until desired consistency. Pour over cake.

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