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## SPICED CHERRY PISTACHIO CAKE

Prep: 30mins + cooling – Baking: 35mins – Easy  
For a 23cm springform

70g sugar + 10g for the topping  
60g brown sugar  
150g ground almonds  
50g pistachios, roughly chopped  
45g desiccated coconut  
80g flour  
 $\frac{3}{4}$  tsp baking powder  
a pinch of salt  
3 cardamom pods  
150g butter, melted  
3 eggs  
300g cherries  
Greek yoghurt, to serve

1. Preheat the oven to 170°C fan.
2. Put 70g of the sugar, the brown sugar, ground almonds, 30g of the pistachios, the desiccated coconut, the flour, baking powder and salt into a large bowl and mix.
3. Crush the cardamom pods in a pestle and mortar, discard the shells and grind the seeds into a fine powder. Add to the dry ingredients and mix.
4. Add the butter and the eggs to the dry ingredients and beat into a smooth batter.
5. Line the base of a 23cm springform with baking paper and pour the batter on top.
6. Cut open all the cherries, remove the stones and distribute the cherry halves over the batter. Sprinkle with the remaining 20g pistachios and the 10g sugar and bake in the preheated oven for 35 minutes.
7. Allow the cake to cool in its tin, remove and serve each slice with a dollop of yoghurt.

TIP: You could swap the cardamom for  $\frac{1}{2}$  tsp of cinnamon to infuse the cake with a subtle cinnamon flavour instead.

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