# Mango and Pistachio Bundt Cake

czas przygotowania: **65 min**

poziom trudności: **trudny**



A beautifully colourful Bundt cake combining the delicate nuttiness of pistachios with the tropical sweetness of mango. Poppy seeds add texture, while matcha gives the cake a subtle green hue and a distinctive flavour. Finished with a fruity mango glaze, this moist, buttery cake is an eye-catching treat for special occasions, family gatherings or afternoon tea.

## Składniki

For the cake:

- Butter (softened) – 200 g
- Sugar – 130 g
- Eggs – 4
- Sour cream (18% fat) or natural yoghurt – 30 g (1 tbsp)
- Lemon zest – from 1 lemon
- Lemon juice – 2 tbsp
- Plain flour – 240 g
- Poppy seeds – 50 g
- Pistachios (finely ground) – 50 g
- Gellwe Baking Powder – 8 g
- Matcha powder – 1 tsp
- Gellwe Baking Soda – a pinch
- Salt – a pinch

For the mango glaze:

- Mango purée – 150 g
- Gellwe Food Gelatine – 1 tbsp
- Water – 30 ml

## Sposób przygotowania

- Sugar – 1 tbsp
- Lemon juice – 1 tbsp