Pistachio Bundt Cake

czas przygotowania: **75 min**

poziom trudności: **średni**



A soft, fluffy pistachio Bundt cake with a delicate vanilla aroma and a rich, nutty flavour. Made with creamy pistachio spread and finished with a smooth white chocolate glaze and crunchy chopped pistachios, this elegant cake is perfect for Easter celebrations, family gatherings or an indulgent afternoon treat.

Składniki

For the pistachio cake:

- **Butter – 100 g**
- **Eggs – 4**
- **Icing sugar – ⊠ cup**
- **Plain flour – 220 g**
- **Gellwe Baking Powder – 1½ tsp**
- **Gellwe Vanilla Flavouring – 1 tsp**

For the topping:

- **White chocolate – 1 bar**
- **Pistachios – a handful**

Sposób przygotowania