

Celebration Pound Cake

PREP TIME: 40 mins

TOTAL TIME: 2-2.5 hours with cooking and cooling

Servings: 10-12



Ingredients

Cake

- 2 sticks unsalted butter
- 2 cups whole wheat flour or gluten containing flour of your choice
- 1 1/2 tsp baking powder
- 1 tsp salt
- 4 large eggs
- 1/3 cup whole milk
- 1 1/4 cup cane sugar
- 1 tsp vanilla

Filling

- 8 oz, 4% fat Greek or Icelandic yogurt
- 1 egg
- 1/2 cup sugar
- 1 Tbsp + 1 tsp whole wheat flour
- 1 oz cacao butter, melted
- 1/3 cup powdered pistachios

Glaze

- 1/3 cup semisweet chocolate chips
- 1 tsp coconut oil
- 2 tsp orange zest
- 1 Tbsp crushed pistachios

1. Preheat oven to 325 degrees. Lightly oil or butter a 14 cup Bundt pan then dust with flour, making sure to tap out the excess. Prepping the pan is very important to make sure that your cake releases easily.
2. To prepare the filling, combine yogurt, egg, sugar, flour, and cacao butter in a food processor. Mix until smooth then fold in powdered pistachios and set aside.
3. In the bowl of a standing mixer fitted with a paddle attachment, add the flour, baking powder, salt and sugar and mix until combined. In a separate bowl, whisk the eggs, milk, and vanilla together until incorporated and set aside. With the mixer on low speed, add 1 Tbsp butter at a time, mixing until crumbly. Add half of the milk mixture to the mixer and increase speed to medium-high until light and fluffy, about 1 minute. Add the remaining milk to the mixer and continue mixing until fully incorporated, making sure to scrape down the sides of the bowl as needed.
4. Pour half of the cake mixture into the prepared pan then use the back of a spoon to create a concave well in the center of the mixture. Spoon the filling into the well, then top with the remaining cake batter and spread evenly with a spatula. Place cake in preheated oven and bake for 1 hour or until a toothpick comes out clean. Remove cake from the oven and allow to cool on a wire rack for at least 15-20 minutes. Remove slightly cooled cake by inverting onto a plate and then place on a cake plate/stand. Allow cake to cool to room temperature for an additional 30-45 minutes.

Courtesy of The Green Blossom Kitchen

5. Melt chocolate chips with coconut oil in a double boiler or microwave and drizzle over cooled cake. Sprinkle orange zest and chopped pistachios on the top. Serve and enjoy! Cake will keep best in an air tight container at room temperature for 2-3 days.