## **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**

 $8\ \text{oz},\,4\%$  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

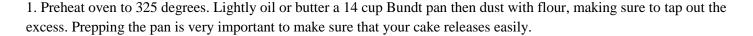
## Glaze

1/3 cup semisweet chocolate chips

1 tsp coconut oil

2 tsp orange zest

1 Tbsp crushed pistachios



- 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



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.

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5. Melt chocolate chips with coconut oil in a double boiler or microwave and drizzle over cooled cake. Sprinkle orange