

## **EARL GREY AND PISTACHIO CAKE**

*Makes 8-10 slices*

- 8 earl grey tea bags
- 100ml milk
- 225g unsalted butter
- 225g light brown sugar
- 4 medium eggs
- 350g self-raising flour
- 2 tsp baking powder
- 50g pistachios, chopped

### **For the filling and topping**

- 450ml whipping cream
- 2 tbsp milk powder, sifted
- 1 tsp cornflour, sifted
- 100g icing sugar, sifted
- 50g pistachios, crushed

**1** Lightly grease an 8in round cake tin and line the base with a circle of greaseproof paper. Preheat oven to 160C/Gas 6.

**2** Put the tea bags in a bowl. In a small saucepan, bring the milk to a boil and pour it over the tea bags. Set aside until the milk is cold, then squeeze out the bags and discard.

**3** Put all the ingredients except the pistachios (but including the cooled earl grey milk) into a food processor and mix on medium for 2 minutes. Add the pistachios and stir through with a spatula.

**4** Put the mixture into the tin and level off. Bake on the middle shelf for 1-1½ hours. It should be well risen, golden and springy to the touch.

**5** Take the cake out of the oven, cool in the tin for 10 minutes, then turn out on to a wire rack to cool completely.

**6** In the meantime, whip the cream and add the milk powder, cornflour and icing sugar. Place in the fridge, covered, while you wait for the cake to cool.

**7** Split the cake horizontally to get three even slices. Fill with the cream, cover the top and decorate with the chopped pistachios. Store in the fridge if you are not eating straight away. ■



PHOTOGRAPH Romas Foord  
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