

Sweet Harmony: How to Make a Perfect Pistachio Cake with Natural Honey

Ground cinnamon (optional, but highly recommended)



OVEN
340°F

TIME
35-40 min

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INGREDIENTS

For the Topping: 1/4 cup Honey, warmed 1/4 cup
Toasted pistachios and almonds, roughly chopped:

DIRECTIONS

1. Preparation:
2. Preheated your oven to
3. 170°C (340°F)
4. . Grease a standard 9x5 inch loaf pan or a round cake pan with butter and give it a light dusting of flour, tapping out any excess.
5. Whisk : Dry Ingredients:
6. In a medium bowl, whisk together the flour, baking powder, baking soda, and cinnamon until well combined.
7. Cream : Butter and Sweeteners:
8. In a large mixing bowl (or using a stand mixer), beat the softened butter with the honey and brown sugar until the mixture looks light, fluffy, and well-incorporated.
9. Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract.
10. Gradually fold in the dry ingredients, alternating with the yogurt and milk. Start and end with the flour mixture. Mix just until the batter is smooth-do not overmix, or the cake will be tough.
11. Fold in : Nuts:
12. Gently fold in the 3/4 cup of crushed pistachios.
13. Pour the batter into your prepared pan and smooth the top. Bake for
14. 35-40 minutes
15. . You'll know it's done when a toothpick inserted into the center comes out clean and the top is a beautiful golden brown.
16. The : Finish:

17. Allow the cake to cool in the pan for about 10 minutes before transferring to a wire rack. While still slightly warm, drizzle the 1/4 cup of warmed honey over the top and sprinkle with the extra toasted pistachios and almonds.

SWAPS & NOTES

The Honey: If you prefer a lighter flavor, use Clover honey. For a more intense, floral profile, try Wildflower or Orange Blossom honey.

The Dairy: If you don't have yogurt, sour cream is an excellent 1:1 substitute that provides the same acidity and moisture.

You can use 100% pistachios or swap the almonds for walnuts.

TIPS FOR SUCCESS

Room Temperature Ingredients: Make sure your butter, eggs, and yogurt are at room temperature.

This creates an emulsion that traps air, resulting in a fluffier cake.

Don't Over-Bake: Honey-based cakes can brown quickly.

If the top is getting dark but the center isn't done, tent the pan loosely with foil for the last 10 minutes.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/sweet-harmony-how-to-make-a-perfect-pistachio-cake-with-natural-honey/>