



Ginger Pistachio Cake with Honey Mascarpone Frosting

Ingredients

Ginger cakes

- 1 cup raw caster sugar
- ¼ cup molasses
- 150g unsalted butter, room temperature
- 3 large eggs, room temperature
- 1/3 cup full fat milk
- 2 teaspoons vanilla extract
- 2 cups plain (all purpose) flour, sifted
- 1 tablespoon baking powder, sifted
- 1 tablespoon ground ginger, sifted
- 1 teaspoon ground cinnamon, sifted
- 1 teaspoon salt, sifted
- 2 medium size pink lady apples, peeled, cored and grated

Pistachio cake

- 100g plain (all purpose) flour, sifted
- 2 teaspoons baking powder, sifted
- ½ teaspoon ground cinnamon, sifted
- ½ teaspoon salt, sifted
- 50g shelled pistachios, roasted and cooled, and then processed as finely as possible
- 115g unsalted butter, room temperature
- 115g white caster sugar
- 2 eggs, room temperature

Mascarpone honey frosting

- 250g quality mascarpone
- 3 ½ cups icing sugar mixture
- 3 tablespoons honey (I like to use leatherwood honey here)
- 1 teaspoon vanilla bean paste
- ¼ teaspoon salt

Pistachio topping

- 25g shelled pistachios, roasted, cooled and roughly chopped



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Method

To make the Ginger Cakes

1. Preheat the oven to 160 degrees Celsius for a fan forced oven. Grease and line 2x20cm round cake tins and line the base of each with baking paper.
2. Place the 1 cup raw caster sugar, molasses and butter in the bowl of an electric mixer and beat until the mixture is light and fluffy. Add in the eggs (one at a time), milk and vanilla extract and beat until well combined.
3. In a separate bowl, combine the flour, baking powder, ginger, cinnamon and salt. Using a rubber spatula, carefully fold the dry ingredients into the wet ones until they are mostly combined.
4. Finally lightly fold the apples into the mixture. Distribute the batter evenly between the tins and smooth the surface of the cakes with an offset spatula or the back of a spoon.
5. Bake the ginger cakes for 30 minutes or until a toothpick inserted into the centre of the cakes comes out clean. Allow the cakes to cool in the tin for a few minutes before turning out onto wire racks to cool completely. Make sure you cool the cake with the correct sides up to ensure a flat surface for the icing.

To make the Pistachio Cake

1. Preheat the oven to 160 degrees Celsius for a fan forced oven. Grease and line a 20cm round cake tin and line the base with baking paper.
2. Combine the flour, baking powder, cinnamon, salt and pistachios in a medium bowl and set aside.
3. Place the butter and caster sugar in the bowl of an electric mixer and beat until the mixture is light and fluffy. Add in the eggs (one at a time) and beat until well combined.
4. Using a rubber spatula, carefully fold the dry ingredients into the wet ones until they are combined. Place the batter into the tin and smooth the surface of the cake with an offset spatula or the back of a spoon.
5. Bake the pistachio cake for 30 minutes or until a toothpick inserted into the centre of the cake comes out clean. Allow the cake to cool in the tin for a few minutes before turning out onto a wire rack to cool completely. Make sure you cool the cake with the correct side up to ensure a flat surface for the icing.

To make the Mascarpone Frosting

1. Whip the mascarpone in a standing mixer on high speed for 1 minute or until it is lovely and smooth.
2. Lower the speed and add in the icing sugar mixture, honey, vanilla and salt. Once the sugar has incorporated a little, increase to a medium speed and whip for a couple of minutes until everything is well combined.

To assemble the cake

1. Make sure the three cakes are level and equal in height.
2. Place one of the ginger cakes onto a cake stand and top with ½ cup of frosting. Spread the frosting to the edges, smoothing evenly with an offset spatula.
3. Now place the pistachio cake on top of the frosting and top that with another ½ cup of frosting, spreading to the edges and smoothing evenly with the offset spatula.
4. Finally, place the second ginger cake on top of the frosting. Smother the whole cake with the rest of the frosting. Smooth out the top using the offset spatula and then use a cake scraper or flat cake knife to smooth the frosting around the edges of the cake to achieve the desired look.
5. Top the cake with a border of the roasted, roughly chopped pistachios, carefully transfer the prepared cake onto the serving plate and enjoy.