

Pistachio Cake with Sherry Glaze

Serves 10-12

350°F

10-inch Tube pan, sprayed with a nonstick spray

I first made this cake in the early 1980s in a small Hollywood cake bakery called The Cake Walk it was on 3rd street and La Brea in the middle of all of the studios and the action. Daily we would get filming crews, stars and the like. For weddings the groom would always pick this cake as the base. Funny how you can make a cake and the flavors and aroma of the kitchen take you back to days gone bye.

Cake

1/2 cup	chopped pistachios, divided
3 cups	all purpose flour
1 box (4 serving)	instant pistachio pudding mix
2 tsp	baking powder
1/2 tsp	salt
1 cup	unsalted butter, softened
2 cups	granulated sugar
4 large	eggs
1 cup	whole milk

1. Sprinkle about 1/4 cup of pistachios in bottom of the prepared pan. Set pan aside.
2. In a large bowl, whisk together flour, pudding mix, baking powder and salt. Set aside.
3. In mixing bowl with paddle attachment, cream butter and sugar on medium speed until fluffy, about 3 minutes. Add eggs one at a time blending between each addition. Add flour mixture alternately with milk in three additions starting and ending with flour. Add remaining pistachios.
4. Spread batter into prepared pan. Bake in preheated oven until a toothpick inserted into center of cake comes out clean, 60 to 75 minutes. Let cake cool on a rack for 10 minutes prior to removing from pan. Place cake out of the pan onto a rack with a baking sheet under.

Glaze

1/3 cup	granulated sugar
2 tbs	unsalted butter
1/3 cup	cream sherry

1. In a small saucepan melt butter and sugar together. Add sherry. Pour over warm cake.