

# PISTACHIO POUND CAKE WITH CREAM CHEESE SWIRL

## INGREDIENTS:

### FOR PISTACHIO POUND CAKE:

- 8 tablespoons salted butter, at room temperature
- 1 cup brown sugar
- 1/2 cup sugar
- 3 large eggs, at room temperature
- 1/2 cup full-fat sour cream
- 1 tablespoon LorAnn Natural Vanilla Bean Paste
- 2 teaspoons LorAnn Pistachio Bakery Emulsion
- 1 1/2 cups all-purpose flour
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda
- 1/2 cup crushed pistachios - divided
- 1 drop of LorAnn Liquid Gel Green Food Coloring (if desired)

### FOR CREAM CHEESE SWIRL:

- 1/4 cup sugar
- 8 ounces cream cheese softened
- 1 large egg

### FOR CREAM CHEESE GLAZE:

- 4 ounces cream cheese
- 1/2 cup melted butter
- 1-2 cups powdered sugar



## DIRECTIONS:

### FOR PISTACHIO CAKE:

1. Preheat oven to 325°F and generously grease an 8 x 4-inch or 4 x 10-inch loaf pan. Set aside.
2. In a large bowl with an electric mixer or the bowl of a stand mixer with the paddle attachment, beat together the butter and both sugars until light and fluffy, about 3 minutes.
3. Beat in the eggs, one at a time, until light and fluffy beating well after each addition and scraping down the sides of the bowl as needed
4. Beat in the sour cream, vanilla, and pistachio emulsion until just combined.

5. In a medium bowl, whisk together the flour, salt, and baking soda.
6. Slowly add dry ingredients to the wet ingredients until just combined. Do not overmix.  
Add food coloring - optional.

#### **FOR CREAM CHEESE SWIRL:**

1. In a small bowl combine the sour cream, sugar, cream cheese, egg, whisk thoroughly to combine.

#### **FOR CREAM CHEESE GLAZE:**

1. Beat the cream cheese until light and fluffy.
2. Slowly add softened butter and mix thoroughly.
3.  $\frac{1}{4}$  cup at a time add the powdered sugar to taste and mix well.

#### **ASSEMBLY:**

1. Spoon a generous layer of the pistachio batter into the bottom of your prepared loaf pan. Sprinkle  $\frac{1}{4}$  cup of crushed pistachios over the top.
2. Using a spoon, dollop by the spoonful of the cream cheese batter into the pan. Top with the remaining pistachio batter and sprinkle the remaining pistachios on top.
3. Using a butter knife or toothpick swirl the cream cheese and pistachio batter in the pan 2-3 times
4. Bake loaf in the preheated oven for 45 minutes (up to 60 min keep an eye on it after the 45-minute mark), or until a knife inserted in the center of the loaf comes out mostly clean. DO NOT OVERBAKE.
5. Allow loaf to cool in the pan for about 5 minutes, then run a knife around the outside and remove to a cooling rack to cool.
6. Wrap in plastic and transfer to a fridge to finish cooling all the way through for at least 30 minutes
7. Slowly drizzle the cream cheese glaze over the chilled cake and slice.

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