

## **APRICOT ORANGE CAKE WITH PISTACHIO CRUMB**

Yields one medium loaf ((8.5"x4.5" or 9"x5")) or a dozen standard muffins. NOTE: baking times will vary depending on size.

### **Ingredients**

#### **Pistachio crumble**

- 65 g / 1/2 all purpose flour (or white whole wheat or spelt)
- 50 g / 1/4 cup sugar (choose white or brown)
- 56 g / 2 ounces unsalted butter, cold, diced
- 30 g / one ounce finely chopped pistachios

#### **Cake**

- 70 g / 5 tablespoons unsalted butter, room temperature
- 100 g / 1/2 cup sugar (white or brown)
- 1 large egg, room temperature
- 180 g / 3/4 cup Greek yogurt (OPT sour cream or *crème fraîche*), room temperature
- zest from a medium orange
- 195 g / 1.5 cups all purpose flour (or 65 g / 1/2 cup all purpose and 65 g / 1/2 cup whole wheat pastry flour)
- 1.5 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 diced dried apricots

1. Make crumble by combining flour and sugar in a medium bowl; add cold, diced unsalted butter to coarse crumbs; add chopped pistachios. Easily double or triple the quantities and make plenty for freezer extras.
2. Heat the oven to 325°F. Butter a medium loaf pan, line it with parchment and butter the parchment as well. For muffins butter wells or line with baking papers.
3. In a separate bowl whisk together all purpose flour, baking powder, baking soda and salt.
4. In the bowl of a stand mixer fitted with the paddle, cream unsalted butter with sugar until light and fluffy; blend in egg; blend in yogurt and orange zest.

## *the french tarte*

the sweet taste of france

5. Add the dry ingredients and mix just until incorporated; fold in the diced dried apricots. The batter will be thick.
6. Spread the batter in the prepared pan.
7. Top with a healthy layer of pistachio crumble.
8. Bake for approximately 45 minutes until the top is browned and a skewer inserted in the center comes out clean. Muffins bake around 15-20 minutes.

*Susan VandenBerg*

mobile: 774.280.4803 email: [susan@frenchtarte.com](mailto:susan@frenchtarte.com) web: [www.frenchtarte.com](http://www.frenchtarte.com)