

Tastemaker

BLOG

CHRISTMAS MORNING PISTACHIO COOKIE CRUMBLE CAKE

makes 1 standard bundt cake

INGREDIENTS:

For the cake:

- 2 cups flour
- 2 1/2 tsp baking powder
- 1/2 tsp salt
- 3 egg whites
- 1 stick butter
- 1 1/3 cups sugar
- 3/4 cup milk plus 1 TBSP

For the topping:

- 3 ounces ginger snaps or ginger thin cookies (about a cup, blended)
- 1 cup pistachios, chopped roughly
- 1 stick butter, softened to room temperature
- 1 tbsp cinnamon
- 1/2 cup brown sugar
- 1/3 cup flour



DIRECTIONS:

For the cake: In a medium sized bowl, sift the flour, salt, and baking powder. Set aside. In another medium mixing bowl, beat the eggwhites to stiff peaks and set aside. In a large mixing bowl, add the 1 stick of butter and sugar. Beat with an electric mixture until creamy. Add the flour mixture and milk alternately, a little at a time, beating between additions. Fold in the eggwhites, gently.

For the topping: In a food processor, add the cookies and pulse until roughly crumbled. If you don't have a food processor, add the cookies to a ziploc bag, seal, and roll over it with a rolling pin until the cookies are crushed. In a medium bowl, add the cookies, pistachios, soft butter, cinnamon, brown sugar, and flour. Use a fork to mix everything together and then use your hands to crumble it all together.

Grease and flour a standard bundt pan. Add half the batter to the pan, spreading evenly. Sprinkle half the cookie mixture on top. Add the remainder of the cake mixture on top, evening with your spatula. Sprinkle the remainder of the cookie mixture on top. Bake for about 45-50 minutes or until a cake tester comes out clean. Let cool slightly before removing from the pan.