

Mango & Pistachio Cake

When it's mango season, I truly try to make the most of it as it's my favourite fruit. Today, I will teach how to make this delicious, moist Mango and Pistachio cake – Perfect for the summer!

Ingredients

3 mangoes, peeled and deseeded
100g pistachios
225g unsalted butter, softened
225g golden caster sugar
225g self-raising flour
1 tsp baking powder
4 eggs
2 tbsp milk
1 tsp vanilla extract

For the Icing

200g double cream
250g mascarpone cheese
3 tbsp caster sugar

2 7" cake tins

Method

- Preheat the oven to 180°C / 160°C with a fan.- Place the pistachios in a blender and blitz to a powder.
- Add the butter, caster sugar, flour, baking powder, milk, eggs, and vanilla extract to a free-standing electric mixer, and mix for 1 minute.
- Add most of pistachio to the mixture (reserve 2 tbsp for decoration) and continue to mix for 1 minute.
- Grease and line the cake tins. Distribute the mixture evenly between the tins.

- Place the tins in the oven for 20-25 minutes. Check they are cooked by piercing them with a skewer – it should come out clean.
- Place all of the ingredients for the icing in a large bowl and whisk until it forms soft peaks.
- Add 2 mangoes to a blender and blitz to form a pulp. Transfer 100g of the pulp to the icing. Mix well.
- Once the cakes are completely cooled, remove them from the tins and place one onto a cake stand.
- Pour half the icing onto the first cake and spread evenly. Place the second cake on top, pour over the rest of the icing, and spread evenly.
- Cut the remaining mango into thin slices and use these to decorate the cake. Sprinkle over the remaining pistachio.