

# Pistachio Torte with White Lemon Balsamic Frosting



WITH TEXAS HILL COUNTRY SOLA STELLA EVOO & WHITE LEMON BALSAMIC

## Ingredients

### For the Torte:

- 1 cup shelled unsalted pistachios
- 1 cup all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup granulated sugar
- 1/2 cup Sola Stella Extra Virgin Olive Oil
- 3 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup milk
- Powdered sugar, for dusting

### For the White Lemon Balsamic Frosting:

- 1/2 cup unsalted butter, softened
- 2 cups powdered sugar
- 2 tablespoons White Lemon Balsamic Vinegar
- 1/2 teaspoon vanilla extract
- 1-2 tablespoons milk (optional)



## Notes

## Directions

1. Preheat oven to 350°F. Grease a 9-inch cake pan with butter or cooking spray.
2. In a food processor, pulse the pistachios until finely ground. In a medium bowl, whisk together the ground pistachios, flour, baking powder, and salt.
3. In a large mixing bowl, beat the sugar and Olive Oil together until light and fluffy. Add the eggs, one at a time, beating well after each addition. Mix in the vanilla extract.
4. Gradually add the flour mixture to the wet ingredients, mixing until just combined. Mix in the milk until the batter is smooth.
5. Pour the batter into the prepared cake pan and smooth out the top.
6. Bake for 30-35 minutes or until a toothpick inserted into the center of the cake comes out clean.
7. Let the cake cool for 10 minutes in the pan, then remove it from the pan and let it cool completely on a wire rack.
8. While the cake is cooling, prepare the White Lemon Balsamic Frosting. In a large mixing bowl, beat the softened butter until light and fluffy.
9. Gradually add the powdered sugar, White Lemon Balsamic Vinegar, and vanilla extract, mixing until the frosting is smooth. If the frosting is too thick, add 1-2 tablespoons of milk to achieve the desired consistency.
10. Once the cake has cooled, spread the White Lemon Balsamic Frosting evenly over the top of the cake.