



## Rose & Pistachio Cake

### Ingredients

400g self-raising flour

250g caster sugar

75g ground pistachios

1 tsp xanthum gum  
2 tsp baking powder  
1 tsp bicarbonate of soda

500 ml oat milk (or plant milk of choice)  
2 tbs cider vinegar (white vinegar works too)  
150 ml sunflower oil  
2 tbs rose water

### **Method**

Preheat oven to 180 degrees (for fan oven 170 degrees). Line two 9 inch cake tins.

Sieve all dry ingredients except ground pistachios and whisk lightly to incorporate air. Add ground pistachios to the dry mix and lightly mix into the dry mix.

In a jug, add the wet ingredients and whisk to combine.

Slowly add wet ingredients to the dry mix and combine – do not over mix but avoid too many lumps of flour.

Split the mix evenly between the two cake tins and bake for 36 minutes. Remove from oven, leave to cool for 10 mins in the cake tins, then remove and allow to cool completely before icing with rose buttercream.

### **Rose Buttercream Icing:**

250 g Flora salted solid plant block (vegan butter), softened  
500 g sifted icing sugar  
1 tsp vanilla essence  
1-2 Tbs rose water (adjust to taste)  
2-3 drops vegan pink food colour

In a stand mixer using a paddle attachment, beat on medium the Flora block for 5 minutes until light and fluffy but without too much air incorporated, slowly add sifted icing sugar then vanilla, rose water and finally, food colour. Mix on medium until fully incorporated. Pipe or spread onto cooled cake, including between the layers. Top with crushed pistachios and rose petals.

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