

Apricot + Pistachio-Almond Layer Cake [Passover]

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Rich and nutty, and ridiculously easy to prepare, this awesome 'Bourbon and Schmaltz' original layer cake is one you're going to want to be sure to add to your Passover dessert repertoire. Seriously, y'all. And would you believe I created this recipe by accident? (I was trying to make cookies.) True story. #recipefailnot. One bowl prep and no separation of eggs necessary. I can't believe it's kosher for Passover. Enjoy, y'all.

Dairy-Free/ Gluten-Free
Serves 8-10

- 2 1/4 cup shelled Pistachios, ground into pistachio meal/flour*
- 1 cup Almond Meal (flour)
- 1 cup Granulated White Sugar
- 3 tsp. Baking Powder
- 3/4 tsp. Almond extract
- 12 large Eggs, at room temperature
- Confectioners Sugar, for dusting
- 1 1/2 (12 oz.) jars Apricot Preserves (or preserves of choice)

Preheat oven to 350°F. In a large bowl, combine ground pistachio meal/flour, almond meal/flour, sugar, baking powder, and almond extract. Using a fork or whisk, beat in eggs one at a time. Whisk to fully blend all ingredients. Distribute batter evenly among 3 well-greased 9-inch round cake pans. Bake for 15-18 minutes, or until top is firm and an inserted toothpick comes out clean. Remove from oven and let cool completely. Remove cakes from pans and layer with preserves between the bottom and middle layers. Dust top layer with confectioners sugar and garnish with pistachios. Serve at room temperature.

*When processing/grinding the pistachios, do not over process, as this will create pistachio butter. I recommend using the 'pulse' setting.