PREP: 15 min
COOK: 60 min
SERVES: 12

Zesty Lime Loaf

Pistachios, Greek yoghurt and in-season stone fruit shine in this soft, zesty loaf. The drizzle adds an extra layer of zing, making this the perfect cake for a summer afternoon treat.

Ingredients

Cake

80g pistachios (can substitute with ¾ cup (75g) almond meal)
1 ¾ cups (260g) plain flour
2 tsp baking powder
¼ tsp salt
240g butter, room temperature
1 cup (220g) caster sugar
2 tsp Queen Vanilla Bean Paste
4 large eggs, room temperature
½ cup (125ml/g) Greek yoghurt
3 tsp lime zest

Icing

Method - Cake

STEP 1

Preheat oven to 160°C (fan forced). Spread the pistachios evenly on a baking tray lined with baking paper. Bake for 6 minutes. Allow to cool.

STEP 2

In a food processor, process pistachios into a fine meal, being careful not to process into butter.

STEP 3

Combine flour, pistachio meal, baking powder and salt in a bowl. Set aside.

STEP 4

Place butter and sugar in the bowl of a stand mixer and cream until pale and fluffy. Add eggs one at a time, mixing well in between. Add Greek yogurt, Vanilla Bean Paste and lime zest, beating to combine. Add flour mixture and mix slowly to combine, do not over mix.

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Ingredients

2 ½ cups (375g) icing sugar
1 tbsp lime juice
3-4 tsp boiling water
2-3 nectarines, sliced into wedges
¼ cup pistachios, crushed

Method - Cake

STEP 5

Spoon cake mixture into loaf tin and smooth top. Bake for 55-60 minutes. Allow to cool in tin for 10 minutes before cooling completely on rack.

Method - Icing

STEP 1

Combine icing sugar, lime juice and 1 tbsp boiling water in a bowl and mix to combine. If necessary, add more boiling water to achieve a runny consistency. Spoon over cooled loaf and allow to set completely before topping with sliced nectarines and crushed pistachios.

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