

PREP: 30
COOK: 30
SERVES: 12-14

Pistachio Lamington Christmas Trees

Bring your holiday cheer with these Pistachio Lamington Christmas Trees! A crunchy pistachio coating gives this classic a festive twist everyone will love!

Ingredients

VANILLA BUTTER CAKE

1 cup (220g) caster sugar

1 tsp Queen Vanilla Bean Paste

230g butter, unsalted, room temperature

2 cups (300g) self raising flour

3 large eggs

1/2 cup (125ml) sour cream

1/2 cup (125ml) milk

PISTACHIO ICING

Method - VANILLA BUTTER CAKE

STEP 1

Pre-heat oven to 180°C (fan forced). Grease and line a deep rectangular cake pan (35cm long by 24cm) wide with baking paper.

STEP 2

In the bowl of a stand mixer (or using a large bowl and hand held beater) cream together the butter, sugar and vanilla bean paste until mixture is light and fluffy in colour. Add the eggs one at a time, mixing between each addition.

STEP 3

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Ingredients

100g white chocolate, finely chopped

200ml thickened cream

100g pistachios, finely ground

75g desiccated coconut

Method - VANILLA BUTTER CAKE

In a large jug box together the sour cream and milk. Add a third of the flour to the mixer and mix until combined. Add half the sour cream and milk and mix well. Repeat, alternating between flour and milk mixture until all ingredients are incorporated.

STEP 4

Bake for 30-35 mins or until an inserted skewer comes out clean. Leave to cool in tin for 15 mins before turning out onto a rack to cool completely.

Method - PISTACHIO ICING

STEP 1

Pour desiccated coconut and ground pistachios onto a large shallow dish and set aside. When ready to assemble, chill cake in fridge for 15mins to firm it up and make it easier to handle. Use a 10x6cm tree shaped cookie cutter to cut 12-14 tree shapes from the vanilla cake.

STEP 2

Place the white chocolate in a large bowl. Gently heat the cream in a saucepan until just before boiling point then pour the cream over the chocolate. Let it sit for 10-15 seconds then stir until completely smooth.

STEP 3

Dip each tree shaped cake into the white chocolate mixture then roll in the pistachio and coconut mixture. One all cakes are coated, leave to set for 30 minutes before serving.

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