**Chocolate Pistachio Cake**

*Yield :* 24 SERVINGS *prep time:* 25 MINUTES *cook time:* 50 MINUTES *total time:* 1 HOUR 15 MINUTES

*This layered Chocolate Pistachio Cake will turn heads! Rich decadent chocolate cake slathered in light, creamy pistachio frosting. It looks just as good as it tastes. A luscious chocolate ganache rests on top of the cake with a ring of crushed pistachios encasing it. It’s a chocolate lover’s dream!*

**Ingredients**

**For The Cake**

* 2 cups (260 g) all-purpose flour
* ⅔ cup (57 g) Dutch-processed cocoa powder, plus more for dusting the pans
* 2 teaspoons baking soda
* 1 teaspoon baking powder
* 1 teaspoon salt
* 4 ounces (113 g) unsweetened chocolate, coarsely chopped
* ¾ cup (170 g) unsalted butter, melted
* 1 ¾ cups (350 g) granulated sugar
* 2 large eggs
* 1 tablespoon vanilla extract
* 1 ½ cups (360 ml) buttermilk
* ½ cup (120 ml) strong brewed coffee, cooled

**For The Frosting**

* 1 ½ cups (184 g) unsalted pistachios, shelled - Note 1
* 1 teaspoon canola oil
* 2 cups (454 g) unsalted butter, softened
* 2 tablespoons heavy cream
* 1 tablespoon vanilla extract
* ¼ teaspoon salt
* 3-4 cups confectioners’ sugar
* 1-2 drops green food coloring
* 1 cup (123 g) unsalted pistachios, shelled and chopped for garnish

**For The Ganache**

* **200g DCC**
* **225ml Heavy cream**

**Instructions**

**Make the Cake**

1. Heat the oven to 350°F. Spray 3 8-inch round pans with nonstick spray or you can use a cake tin as i have done here. Line the bottoms with parchment paper cut into a circle to fit the pan. Spray the parchment paper with nonstick spray and (dust the pan lightly with cocoa powder if you please). Tap out any excess and set aside.
2. In a medium bowl, combine the flour, cocoa powder, baking soda, baking powder, and salt. Stir with a whisk and set aside.
3. Add the chocolate to a small heatproof bowl and set it over a pot of barely simmering water. Stir continuously until melted and smooth. Remove from heat. Set aside to cool.
4. Using a stand mixer fitted with a paddle attachment or a handheld electric mixer beat the butter and sugar together on medium-low speed until light and fluffy. Beat in the eggs, one at a time, mixing well after each addition. Scrape down the sides of the bowl as needed. Beat in the vanilla. Add the melted chocolate and mix until well incorporated. With the mixer set to low speed. Gradually add half the flour mixture, followed by the buttermilk and coffee, and then the remaining flour mixture. Beat just until combined. The batter will be thick.
5. Divide the batter evenly between the 3 prepared pans if you are going to bake them separately and if using just a tin then pour the batter all in one. Use an offset spatula to spread the batter all the way to the edges of the pan and smooth out the surface. Bake for 30 to 40 minutes, or until a toothpick inserted into the center comes out with only a few dry crumbs. Cool the cake in the pans for 10 minutes, then invert the cakes onto a wire rack to cool completely. Peel the parchment paper off the bottoms before filling.

**Make The Frosting**

1. In a food processor, process the pistachios until they become coarsely ground. Stop and scrape down the sides of the bowl. Add the oil if the pistachios aren't breaking down easily. Continue to blend for 25-30 minutes, stopping and scraping down the sides as needed throughout the process until smooth and creamy. Set aside.
2. In a stand mixer fitted with a paddle attachment or with an electric hand mixer, beat the butter on medium-high speed until smooth. Add the cream, vanilla, and salt. Continue to beat until incorporated.
3. Add 2 cups of confectioner's sugar, beat on medium-low speed until most of the sugar is moistened. Gradually add in the remaining sugar, one cup at a time. You may need more or less depending on how soft the butter is. Beat on medium-low speed until the sugar is moistened. Turn the speed up to medium-high and beat until light and fluffy. Scrape down the sides of the bowl as needed. Add the pistachio paste and food coloring. Mix until well combined. I have used a couple spoonful of the pictachio spread to add more flavor but that's completely optional.

**Assemble The Cake**

1. Place one cake layer onto a serving platter. Add a generous amount of frosting and spread it to the edge with a spatula. Repeat with a second cake layer, topping it with a generous amount of frosting. Add the third cake layer and cover the top and sides of the cake with frosting. Press chopped pistachios into the sides of the cake near the bottom and coming up less than halfway. Sprinkle pistachios over the outer edge on top of the cake creating a 1-inch border. Set the cake in the freezer for 10 minutes.

**Make The Ganache**

1. Heat the cream to boiling point and pour it over the chopped chocolate. Allow to rest for a few seconds and gently start to stir until all is silky smooth.
2. Spoon the ganache over the top of the cake in the center of the pistachio border. Use the back of the spoon to create a smooth layer of ganache. Set the cake back into the freezer for 10 minutes. Or, pipe your ganache to avoid the mess and just pour it to completely cover the center of the cake. You may also want to drizzle it around the edges of the cake to add more beauty to it & chocolate is always welcome as you know.

**Notes**

1. You can use dry roasted or raw pistachios. The roasted pistachios will have a stronger flavor.