



PISTACHIO

with PISTACHIO FROSTING

YIELDS 12 CUPCAKES IN STANDARD LINERS.

Cupcakes can be stored overnight at room temperature, a week in the refrigerator or frozen up to 2 months, in airtight containers. Bring to room temperature before serving.

FOR THE BATTER /

½ cup pistachios
¾ cup sugar
2 tsp baking powder

½ cup butter plus 2 tbsp.
2 eggs
1 cup flour
⅓ cup milk

- 1 / Heat oven to 300°F and line a standard cupcake pan with liners*.
- 2 / Put pistachios into a food processor with ½ cup sugar. Pulse until very finely chopped.
- 3 / In a large bowl beat the, remaining sugar, butter, eggs, flour and milk with an electric mixer until smooth.
- 4 / Divide the batter between cavities and bake on 22-25 minutes or until a skewer poked in comes out clean. Cool on a wire rack.

FOR THE FROSTING /

1 ½ cups unsalted butter, at room temperature
1 cup confectioners' sugar
⅓ cup finely ground pistachios

1 tsp. salt
1 tsp. almond extract

- 1 / Beat the room temperature butter and confectioners' sugar in the bowl on medium-high speed for 2-3 minutes, or until fluffy and pale yellow.
- 2 / Add the ground pistachios, salt and almond extract and beat for an additional 2-3 minutes. If you would like to color the frosting the way I did, add tiny drops of green food coloring while beating until you reach the desired shade!

ASSEMBLY /

- 1 / Allow cupcakes to cool completely and pipe the prepared frosting on the cupcake with your favorite tip!*

* If you would like to create tiered cupcakes like I did, you will need cupcake pan sizes. I used standard and 2 smaller sizes. This recipe yielded about 6 tiered cupcakes, and an extra 3 standard cupcakes. (Of course plus a few more super-minis that I nibbled on!) To tier the cupcakes, I smeared the frosting on the cupcake sized. Then stack the mid-sized one on top. I did not remove the liner, but you can. Then (obviously) add the smallest cupcake to the top. I actually didn't have liners for the teenie-tiny cupcakes, so they don't have liners on them.