

Delicious Pistachio Raspberry Cake

A delicious pistachio raspberry cake blends nutty pistachio sponge layers with tangy raspberries, silky pistachio buttercream, and a touch of fresh mint. This dessert combines rich, earthy flavors with bright fruit, creating a cake that feels indulgent yet refreshing. Perfect for birthdays, tea gatherings, or festive celebrations, it looks as impressive as it tastes. In this article, you'll learn why pistachios and raspberries pair so well, how to prepare each component, and tips for achieving flawless results every time.

The Harmony of Pistachio and Raspberry

Pistachios as a Flavor Foundation

Pistachios have a distinct, buttery sweetness that makes them ideal for baking. When ground finely, they add nutty depth to the sponge without heaviness. Their natural oils release during baking, giving the cake both aroma and moisture. Unlike almonds or hazelnuts, pistachios also bring a subtle green hue that enhances presentation.

Used in sponges, pistachios create texture and balance. Their earthy character complements butter and sugar, ensuring the cake never tastes overly sweet. As a flavor base, they give the dessert sophistication and uniqueness.

Raspberries for Brightness and Contrast

Raspberries are the perfect counterpart to pistachios. Their tartness cuts through the richness of buttercream, while their juiciness brings freshness to every bite. The bold red hue contrasts beautifully with pale green sponge, making the cake as visually appealing as it is flavorful.

Raspberry jam between layers adds concentrated fruitiness, while fresh berries provide bursts of flavor and texture. Much like citrus in a [moist flavorful citrus olive oil cake](#), raspberries elevate the entire dessert, ensuring it tastes light rather than heavy.

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- Author: [Aaron recipes](#)
- Total Time: [1 hour](#)
- Yield: [10–12 servings 1x](#)
- Diet: [Vegetarian](#)

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Description

A delicious pistachio raspberry cake with nutty sponge layers, silky pistachio buttercream, tangy jam, and fresh raspberries. Perfect for birthdays, teatime, or celebrations.

Ingredients

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☐ — For the Cake —

☐ 250 g unsalted butter, softened (16 tbsp / 2 sticks + 1 1/2 tbsp)

☐ 240 g golden caster sugar (1 cup + 2 tbsp superfine sugar)

☐ 1 tsp vanilla extract

☐ 4 large eggs

☐ 150 g plain flour (1 1/4 cups)

☐ 2 tsp baking powder

☐ 1/4 tsp fine sea salt

☐ 100 g shelled pistachios (3/4 cup, finely ground)

☐ — For the Buttercream —

☐ 175 g unsalted butter, softened (13 tbsp + 1 tsp)

☐ 280 g icing sugar, sifted (2 1/3 cups)

☐ 2 tbsp smooth pistachio cream

☐ 1/2 tsp fine sea salt

☐ 1 tsp lemon juice

☐ — To Decorate —

☐ 3 tbsp raspberry jam

- ☐ 250 g fresh raspberries (about 2 cups)
 - ☐ 2 tbsp chopped pistachios
 - ☐ Fresh mint sprigs
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 355°F (180°C conventional / 160°C fan). Grease and line two 20 cm round cake tins.
2. Cream butter and sugar with a mixer for 3–5 minutes until pale and fluffy. Mix in vanilla.
3. Add eggs one at a time, mixing until smooth after each.
4. Grind pistachios finely. Sift flour and baking powder, then combine with pistachios and salt.
5. Fold dry ingredients into wet until just combined. Divide batter between tins and smooth tops.
6. Bake 35 minutes, or until a skewer inserted comes out clean. Cool in tins 15 minutes, then on a rack.
7. Beat butter and icing sugar for buttercream until pale and fluffy. Add pistachio cream, lemon juice, and salt. Whip again until smooth.
8. Place one sponge on a plate. Spread half the buttercream and top with raspberry jam.
9. Add second sponge and spread remaining buttercream on top.
10. Decorate with raspberries, chopped pistachios, and mint. Serve and enjoy.

Notes

Pipe a buttercream border before adding jam to prevent leakage.

Refrigerate sponges overnight before assembling for better texture.

Store cake in an airtight container in the fridge for 3 days.

Unfrosted sponges freeze well for up to 2 months.

- Prep Time: 25 minutes
- Cook Time: 35 minutes
- Category: Dessert
- Method: Baking

- Cuisine: **European Inspired**

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 395
- **Sugar:** 29g
- **Sodium:** 210mg
- **Fat:** 23g
- **Saturated Fat:** 12g
- **Unsaturated Fat:** 9g
- **Trans Fat:** 0g
- **Carbohydrates:** 41g
- **Fiber:** 3g
- **Protein:** 6g
- **Cholesterol:** 90mg

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Essential Ingredients

The Sponge Base

The sponge begins with butter and golden caster sugar creamed until pale and airy, creating structure. Eggs are added gradually for stability and richness. Flour and baking powder help the sponge rise evenly, while salt prevents it from tasting flat.

Ground pistachios are folded in with the flour, integrating nuttiness throughout the sponge. Their fine texture keeps the cake light while adding complexity. Vanilla extract rounds out the base, offering subtle sweetness.

Buttercream and Garnish

The buttercream frosting combines butter, icing sugar, pistachio cream, lemon juice, and salt. Pistachio cream intensifies nuttiness, while lemon juice balances richness with brightness. The result is a creamy, spreadable frosting that complements both sponge and fruit.

For decoration, raspberry jam adds fruity tang, fresh raspberries bring vibrancy, and chopped pistachios provide crunch. Mint sprigs finish the cake with color and freshness, making it table-ready.

Preparing the Sponge

Creaming the Base

Begin by beating softened butter with golden caster sugar for three to five minutes until fluffy and mousse-like. This step traps air, ensuring a light sponge. Add vanilla extract for flavor depth.

Next, add eggs one by one, mixing thoroughly after each addition. This gradual process keeps the batter stable and smooth, preventing curdling. The mixture should look glossy before dry ingredients are added.

Folding in Dry Ingredients

Grind shelled pistachios in a food processor until fine, like almond meal. Combine with flour, baking powder, and salt, then sift into the wet mixture. Fold gently to retain air while ensuring no dry streaks remain.

Divide batter evenly between two prepared 20 cm tins. Smooth the tops with a spatula for an even rise. The flecks of pistachio will give the batter a speckled green look that carries into the baked sponge.

Baking and Cooling

Achieving the Perfect Bake

Bake at 355°F (180°C conventional or 160°C fan) for about 35 minutes. The sponges should rise evenly with golden tops. Test by inserting a skewer into the center—if it comes out clean, the cakes are ready.

During baking, expect the edges to brown slightly more than the centers. The exterior green may fade, but the inside remains vibrant and flavorful.

Cooling for Assembly

Cool the cakes in their tins for 15 minutes before transferring to a wire rack. This prevents breakage and helps the structure set. Allow the sponges to cool completely before frosting.

For better texture and flavor, wrap cooled sponges in cling film and refrigerate overnight. Chilling makes them easier to slice and enhances flavor development.

Making the Buttercream

Whipping to Fluffiness

Beat softened butter with sifted icing sugar until pale and fluffy, about five minutes. Add pistachio cream, lemon juice, and salt, then whip again until smooth and spreadable.

The buttercream should taste nutty with balanced sweetness and a hint of tang. Adjust lemon juice as needed, depending on your taste preference. The frosting will hold swirls and peaks easily, making it perfect for rustic decoration.

Adjusting Flavor to Taste

Increase pistachio cream for stronger nuttiness or lemon juice for more brightness. For a softer texture, add a small splash of cream. For less sweetness, reduce icing sugar slightly.

This buttercream is versatile, working both as a filling between layers and a topping for decoration. Its flavor enhances pistachio sponge and raspberry jam, completing the cake.

Assembling and Decorating

Layering the Cake

Place one sponge on a plate or stand. Spread half the buttercream evenly across the top, then spoon raspberry jam on top, spreading carefully to avoid overflow. The jam should peek slightly for visual appeal when sliced.

Set the second sponge on top, pressing lightly to secure. Spread the remaining buttercream generously over the surface, creating swirls with a palette knife. Rustic decoration suits this cake, highlighting its natural elegance.

Finishing Touches

Top the cake with fresh raspberries scattered evenly. Sprinkle chopped pistachios for crunch and contrast. Garnish with mint sprigs for a final flourish of color.

The combination of red berries, green nuts, and pale frosting creates a stunning presentation without the need for professional techniques. It's a dessert that feels as joyful to look at as it is to eat.

Tips and Variations

Scaling the Recipe

For larger gatherings, double the recipe and bake in larger tins. For smaller servings, halve the recipe and make a single-layer cake topped with buttercream and raspberries.

The batter also adapts to cupcakes. Divide into muffin tins, bake for about 18–20 minutes, and top with piped buttercream and a raspberry for individual portions.

Experimenting with Flavors

Substitute hazelnuts or almonds if pistachios aren't available. Use strawberries or blueberries in place of raspberries for seasonal twists.

For a festive touch, drizzle white chocolate over the raspberries or add edible flowers. A dusting of powdered sugar gives the cake a classic finish, while candied citrus slices add brightness.

Serving and Storage

Best Ways to Serve

Serve the cake at room temperature for the best texture and flavor. Pair with tea, coffee, or sparkling wine for celebrations. The nutty sponge, tangy raspberries, and creamy buttercream make each slice satisfying yet refreshing.

This versatility makes the cake suitable for birthdays, holidays, or casual gatherings. Its balance of flavors ensures broad appeal, delighting both fruit and nut lovers.

Storing the Cake

Store leftovers in an airtight container in the refrigerator for up to three days. Let slices warm slightly before serving to soften the buttercream.

The sponges freeze well unfrosted. Wrap tightly in plastic and foil, then freeze for up to two months. Defrost fully before assembling with buttercream and raspberries.

Frequently Asked Questions

Can I use salted pistachios?

Unsalted pistachios are best. If using salted, reduce the added salt in the recipe slightly.

Can I substitute raspberry jam?

Yes, strawberry or apricot jam works, though raspberry offers the best tart balance to pistachios.

Can this cake be made gluten-free?

Yes, replace plain flour with a 1:1 gluten-free blend. The texture may differ slightly, but flavor remains excellent.

How do I keep jam from leaking out?

Pipe a buttercream border around the cake layer before adding jam. This barrier keeps filling contained.

Can I make this cake ahead of time?

Yes. Bake and cool the sponges a day early, then assemble with buttercream and raspberries before serving.

Conclusion

A delicious pistachio raspberry cake is a perfect union of nutty sponge, creamy frosting, and fruity brightness. Pistachios bring richness, raspberries add tang and vibrancy, and buttercream ties everything together. This cake adapts to different occasions, from birthdays to tea parties, and always impresses with its taste and presentation. Bake it once, and its harmony of flavors will make it a staple in your dessert collection.