

QUINCE and PISTACHIO CAKE

For the poached quince

Ingredients

- ¾ cup caster sugar
- ½ cup orange
- 1 cup water
- 2 cinnamon sticks, crushed
- 3 medium quinces

Method

1. Peel and quarter the quinces. Remove the core and slice into even segment.
2. Combine sugar, juice, the water and cinnamon sticks in medium saucepan; stir over a low heat, without boiling, until sugar has dissolved.
3. Add quince and simmer uncovered for about 1 hour or until quince is soft and liquid is almost absorbed.
4. Leave to cool. Remove the cinnamon sticks.

For the cake

Ingredients

- 90g butter
- 2 teaspoons grated orange rind
- 1 cup caster sugar
- 3 eggs
- ½ cup self-raising flour
- 1 cup plain flour
- ¼ teaspoon baking
- ½ cup sour cream
- ¼ cup orange juice
- ½ cup toasted pistachios, chopped

Method

1. Preheat an oven to 180°C (160°C fan). Grease a deep 23cm round cake tin and cover the base with non-stick baking paper.
2. Beat butter, rind and sugar until pale and creamy. Beat the eggs together and slowly add to the mixture beating thoroughly after each addition. Gently fold in the sifted flour, soda along with the cream and juice. Fold in the pistachios.
3. Arrange the quince slices over the base of the tin and cover with the cake mixture.
4. Bake for approximately about 1 1/4 hours or until a skewer inserted in the centre of the cake comes out clean.
5. Leave the cake to cool in the tin for about 15 minutes before turning onto wire rack.