

Pistachio Baklava Cake

Yield: 12 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/turkish-pistachio-baklava-rolls-recipe>

Ingredients:

- 2 cups panko or regular bread crumbs, about 4 ounces
- 1 cup pistachio whole and roasted
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1/8 teaspoon nutmeg
- 4 large eggs room temperature
- 3/4 cup granulated sugar
- 4 ounces unsalted butter melted and cooled slightly
- 3 ounces unsalted butter melted
- 16 sheets phyllo pastry
- 1 cup pistachio toasted and ground
- 1 cup granulated sugar
- 1/4 cup honey
- 3/4 cup water
- 2 teaspoons lemon juice freshly squeezed
- 1/4 teaspoon rose water
- 1/2 teaspoon orange flower water
- cake Pistachio, layers
- baklava layers
- Orange
- syrup
- 1 1/2 cups pistachios toasted and ground

Nutrition:

1. Calories: 590 calories
2. Carbohydrate: 66 grams
3. Cholesterol: 110 milligrams
4. Fat: 34 grams
5. Fiber: 5 grams

6. Protein: 12 grams
7. SaturatedFat: 12 grams
8. Sodium: 260 milligrams
9. Sugar: 38 grams

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