

Pistachio Bread

with Homemade Pistachio Pudding and Almond Oolong Tea

This pistachio bread is made with a rich, homemade pistachio pudding, providing a creamy and nutty flavor. Finely chopped pistachios and the addition of Almond Oolong tea enhance the overall flavor profile.

PREP TIME: 30 minutes

TOTAL TIME: 1 hour 35 minutes

COOK TIME: 60-65 minutes

2 C all-purpose flour

1 † baking powder

1/2 † baking soda

1/4 † salt

1/2 C unsalted butter, softened

3/4 C granulated sugar

2 lg eggs, beaten

1/2 C plain yogurt

1/2 C homemade pistachio pudding
(recipe below)

1/2 C finely chopped pistachios

1/2 C brewed Almond Oolong tea, cooled

1 † almond extract

COMBINE DRY INGREDIENTS: In a large bowl, whisk together flour, baking powder, baking soda, and salt.

CREAM BUTTER AND SUGAR: In another bowl, cream together the butter and granulated sugar until light and fluffy.

ADD EGGS AND YOGURT: Beat in the eggs one at a time, then stir in the yogurt, homemade pistachio pudding, and almond extract.

MIX IN DRY INGREDIENTS: Gradually add the flour mixture to the pistachio mixture, stirring just until combined.

ADD PISTACHIOS: Fold in the finely chopped pistachios and brewed Almond Oolong tea.

BAKE: Pour batter into a greased 9x5 inch loaf pan. Bake at 350°F for 60-65 minutes, or until a toothpick inserted into the center comes out clean.

COOL: Let the bread cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely.

Homemade Pistachio Pudding

1/2 C shelled pistachios, finely ground

2 C whole milk

1/2 C granulated sugar

3 T cornstarch

1/4 † salt

2 lg egg yolks

1 † vanilla extract

1/4 C brewed Almond Oolong tea, cooled

PREPARE PUDDING: In a medium saucepan, combine the ground pistachios, milk, sugar, cornstarch, and salt. Cook over medium heat, stirring constantly, until the mixture thickens and comes to a boil.

TEMPER EGGS: In a small bowl, whisk the egg yolks. Gradually add a small amount of the hot milk mixture to the egg yolks, whisking constantly. Return the egg mixture to the saucepan and cook for an additional 2-3 minutes, until thickened.

COOL: Remove from heat and stir in the vanilla extract and brewed Almond Oolong tea. Let the pudding cool completely before using it in the bread.