

Pistachio-Citrus Pound Cake

Adapted slightly from *Bon Appétit* (April 2012) and Raymond Vandergaag of The Tasting Room at CityCentre in Houston

2 cups all-purpose flour
1 ½ teaspoons kosher salt
1 teaspoon baking powder
1 cup (2 sticks) unsalted butter, at room temperature
2 cups sugar
5 large eggs
2 Tablespoons fresh lemon juice
2 Tablespoons fresh orange juice
2 teaspoons finely grated orange zest
1 teaspoon finely grated lime zest
1 cup shelled, unsalted pistachios, coarsely chopped

Position a rack in the middle of the oven, and preheat the oven to 325°F. Lightly butter a 9"x5" loaf pan, or grease it with cooking spray. Cut a rectangle of parchment paper to line the bottom and the two long sides of the pan, leaving a little overhang. Press the parchment paper into the dish, and grease it lightly, too.

In a medium bowl, whisk together the flour, salt, and baking powder. Using an electric mixer, beat the butter on medium speed until light and fluffy, about 2 minutes. Add the sugar, and beat until well incorporated, 1 to 2 minutes more. Add the eggs one at a time, beating to blend between additions. Add the juices and the zests, and beat until well combined. (The mixture will look curdled, but don't worry.) Add the flour mixture, reduce the speed to low, and beat until just incorporated. Add ¾ cup of the pistachios, and fold in gently. Pour the batter into the prepared pan, smoothing the top. Sprinkle the remaining ¼ cup pistachios over the top.

Bake the cake, rotating it halfway through, until a tester inserted into the center comes out clean, about 1½ hours. Transfer it to a wire rack, and let it cool ten minutes in the pan. Run a sharp knife along the short ends of the pan to loosen the cake; then pull up on the parchment paper to lift the cake out of the pan and onto the wire rack to cool completely.