



# PISTACHIO PUDDING CAKE

Submitted By: Erin Runstein

PREP. TIME: 20 MIN COOK TIME: 60-70 MIN

SERVINGS: 4

## Ingredients

### CAKE

- ¾ CUP UNSALTED BUTTER
- 1 ½ CUPS WHITE SUGAR
- 2 PKGS PISTACHIO PUDDING MIX
- 4 EGGS
- ¾ CUPS CHOPPED PISTACHIOS; RESERVE ¼ CUP FOR TOPPING
- 1 ¼ CUP WHOLE MILK
- 1/3 CUP CANOLA OIL
- 1 TSP VANILLA
- 1 ¾ CUPS ALL-PURPOSE FLOUR
- 3 TABLESPOONS CORNSTARCH
- 4 TEASPOONS BAKING POWDER
- 1 TEASPOON SALT

### FROSTING

- ½ CUP SALTED BUTTER
- ½ CUP MILK
- 3 TABLESPOONS PISTACHIO PUDDING
- 2 – 2 ½ CUPS POWDERED SUGAR

## Directions

### CAKE:

1. PREHEAT OVEN TO 325 DEGREES. GREASE AND FLOUR A STANDARD BUNDT PAN.
2. IN A MEDIUM BOWL, WHISK TOGETHER THE FLOUR, CORNSTARCH, BAKING POWDER, AND SALT, THEN SET ASIDE.
3. USING AN ELECTRIC MIXER, CREAM TOGETHER THE BUTTER AND SUGAR UNTIL LIGHT AND FLUFFY, ABOUT 3 MINUTES. ADD PISTACHIO PUDDING MIX AND COMBINE.
4. BEAT IN THE EGGS ONE AT A TIME.
5. MIX IN THE CHOPPED PISTACHIOS.
6. COMBINE MILK, OIL, AND VANILLA IN A LARGE BOWL.
7. STARTING WITH DRY INGREDIENTS, ALTERNATE POURING A THIRD OF THE WET AND DRY INGREDIENTS INTO THE BOWL, MIXING THOROUGHLY. MIX FOR APPROXIMATELY 2 MINUTES.

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## Directions Cont...

8. POUR CAKE BATTER INTO THE PREPARED BUNDT PAN AND BAKE FOR 60-70 MINUTES, OR UNTIL A TESTER INSERTED INTO THE CENTER OF THE CAKE COMES OUT CLEAN.

9. IF THE CAKE FALLS, YOU DID NOT BAKE IT ENOUGH!

10. LET THE CAKE COOL COMPLETELY BEFORE ATTEMPTING TO TAKE IT OUT OF THE PAN.

### FROSTING:

1. USING AN ELECTRIC MIXER, CREAM THE BUTTER UNTIL LIGHT AND FLUFFY.

2. IN A MEASURING CUP, COMBINE THE MILK AND THE PUDDING MIX UNTIL IT'S COMPLETELY DISSOLVED.

3. BEAT THE PUDDING MIXTURE INTO THE BUTTER.

4. ADD IN THE POWDERED SUGAR, HALF CUP AT A TIME, BEATING COMPLETELY.

5. CHILL THE ICING FOR APPROXIMATELY 20 MINUTES, TO ALLOW THE BUTTER AND JELL-O TO SET COMPLETELY.

6. ICE CAKE WHEN COOL AND SPRINKLE CAKE WITH THE CHOPPED PISTACHIOS.