

Bank Kitchen Recipe: Pistachio Cake



Servings: 12 people Cook time: 45-50 minutes

Submitted by Paula

Cake ingredients: one (1) package of yellow, or white cake mix, one (1) package of instant pistachio pudding, one (1) cup of canola oil, three (3) whole eggs, one (1) cup of Canada Dry Club Soda, and one (1) cup of pecans, finely chopped.

Icing ingredients: two (2) packages of Dream Whip Whipped Topping Mix, one (1) box of instant pistachio pudding, and one-and-a-quarter cups of cold, one percent milk.

Pre-heat a oven to 350 degrees Fahrenheit.

Then, blend the cake mix, instant pudding, eggs, oil, club soda, and chopped nuts together in a mixing bowl; mix well for approximately four minutes.

Next, grease, and dust the inside of a bundt cake pan with all-purpose flour. Pour the blended batter into the cake pan,

and bake at 350 degrees for 45-50 minutes. Remove the cake from the oven, and allow to cool (in the pan) for 20 minutes.

To make the topping, blend together all icing-related ingredients and beat until light, and fluffy. Finally, relocate the cake from the pan onto a serving plate. Cover the cake with the icing mixture, and garnish with chopped nuts as desired.

Note: this cake must be kept refrigerated. For a lighter variation, use low fat milk and egg substitutes.