



Pistachio Cake

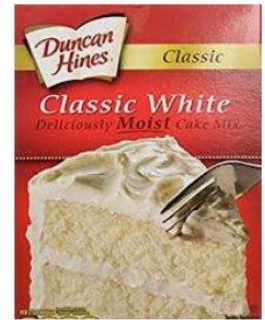
By

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Use a good quality 12 cup Bundt Pan, The best cake mix to use is - "Duncan Hines Classic White Cake Mix", Yellow or other White cake mixes won't give the same results.

Ingredients:

Vegetable oil spray for misting the pan
Flour for dusting the pan
One package 18-1/4 ounces of plain white cake mix
One package (3.4 ounces) pistachio instant pudding mix
2 Tablespoons Sugar*
1 Cup Water
1/2 Cup vegetable oil, such as canola, corn or safflower
4 large eggs
Chopped Pistachio nuts (*optional*)



Procedure:

Place a rack on center of the oven and preheat the oven to 350°F.

Lightly mist a 12 cup Bundt pan with vegetable oil spray, dust with flour, shake out the excess flour.

Place the cake mix, sugar, water, oil and eggs in a large mixing bowl. Blend with an electric mixer on low speed for one minute. Stop the machine and scrape down the sides of the bowl with the rubber spatula. Increase the mixer speed to medium and beat two minutes more. The batter should look thick and smooth.

Bake the cake until it is golden brown and springs back when lightly pressed with your finger. 55 to 60 minutes. Remove the pan from the oven and place it on a wire rack to cool for 20 minutes. Run a long sharp knife around the edge of the cake and invert on onto a rack to cool completely.

Store the cake covered loosely in plastic wrap or aluminum foil, at room temperature for up to one week. Or freeze it wrapped in foil for up to six months. Thaw the cake overnight on the counter before serving.

Serves 16