

## Pistachio Cake

Savannah · 29/09/2024



### Prep Time

15 mins

### Difficult

Medium

### Servings

1 hr 25 mins

### Description

This pistachio cake is as easy as it is tasty A delightful green Bundt cake made by enhancing a cake mix and pudding with homemade pistachio butter Its topped with a sweet and creamy glaze for a delicious dessert

### Ingredients

- - cooking spray or oil for greasing - all purpose flour
- for dusting pan - 3/4 cup unsalted pistachios
- toasted or 1/3 cup pistachio butter - 1 (15.25 ounce) package white cake mix - 1 (3.4 ounce) package instant pistachio pudding mix - 1 ½ cups water - 4 large eggs - 1/4 cup vegetable oil - 2 to 4 drops green food coloring - 1/2 teaspoon pistachio extract (Optional) - 1 cup confectioners sugar - 1/4 cup heavy cream - 1 teaspoon vanilla extract - chopped pistachios for garnish (Optional)

### Instructions

1. Gather the ingredients. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 10-inch Bundt or tube pan. Process pistachios in a food processor until nuts become smooth and creamy
2. 7 to 10 minutes
3. stopping to scrape down sides of bowl as needed. Set aside. Whisk cake mix and pudding mix together in a large bowl
4. create a well in the center. Add water
5. eggs
6. oil
7. processed pistachios
8. green food coloring
9. and pistachio extract into center of well. Whisk together until fully combined. Pour batter into prepared pan. Bake in the preheated oven until cake springs back when lightly pressed
10. or a toothpick inserted in the center comes out clean
11. 50 to 55 minutes. Cool in the pan for 15 minutes. Turn out onto a wire rack and cool completely. To make the glaze: Whisk together powdered sugar
12. heavy cream
13. and vanilla extract in a small bowl until fully combined. Spoon glaze evenly over cooled cake
14. garnish with chopped pistachios
15. slice and serve. From the Editor This recipe was tested in our test kitchen in November 2023 and updated to include pistachio butter and pistachio extract instead of almond extract.