



Pistachio Pudding Cake

Level: Easy

Prep Time: 15 minutes

Serves: 12

Cooking Time: 26 to 31 minutes



- 1 box yellow cake mix (any brand as long as it has no pudding in it)
- 1 (3.4 oz.) box JELL-O pistachio flavored instant pudding & pie filling
- $\frac{1}{2}$ tsp. vanilla extract
- 4 eggs, at room temperature
- $1\frac{1}{4}$ cups water
- $\frac{1}{4}$ cup vegetable oil
- 7 drops green food coloring

Preheat oven to 350°. Line the bottom of two round 8-inch cake pans with wax paper. Spray the wax paper and sides of the pans with non-stick Baking Spray.

In a large bowl, combine all ingredients. With a handheld mixer, blend for 30 seconds on low speed, then beat at medium speed for 2 minutes, stopping periodically to scrape down the sides of the bowl. Divide the batter equally between the two cake pans. Bake for 26 to 31 minutes, until a toothpick inserted in the center of the cake comes out clean. Cool the cake in the pan for 15 minutes before removing. Cool completely before layering and frosting.

Wilton Snow-White Buttercream Icing:

2/3 cups water

4 Tbsp. Wilton Meringue Powder

12 cups (approx. 3 lbs.) sifted confectioner's sugar (powdered sugar)

1 $\frac{1}{4}$ cups solid vegetable shortening

$\frac{3}{4}$ tsp. salt

$\frac{3}{4}$ tsp. Wilton Clear Vanilla Extract

$\frac{1}{2}$ tsp. Wilton Butter Flavor

$\frac{3}{4}$ tsp. No-Color Almond Extract



Combine water and meringue powder. Whip at high speed until peaks form. Add 4 cups sugar, one cup at a time, beating at low speed after each addition. Alternately add shortening and remaining sugar. Add salt and flavorings. Beat at low until smooth.

Notes:

- For the icing, I used less than 12 cups of sifted confectioner's sugar because I didn't want my icing to be too thick.*
- I used 1 $\frac{1}{4}$ tsp. of Wilton Butter Flavor and omitted the almond extract.*
- This recipe made enough to frost a 4 layer cake, a crumb coat, final layer of icing and decorations.*