

Pistachio Cake III

 Dairy Free

READY IN



75 min.

SERVINGS



10

CALORIES



301 kcal

DESSERT

Ingredients

- 0.5 teaspoon almond extract
- 4 eggs
- 7 drops drop natural food coloring green
- 3.4 ounce pistachio pudding mix instant
- 0.3 cup vegetable oil
- 1.5 cups water
- 18.3 ounce cake mix yellow

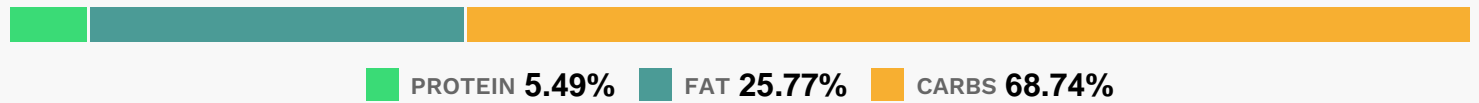
Equipment

- bowl
- frying pan
- oven
- wire rack

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.
- In a large bowl mix together cake mix and pudding mix. Make a well in the center and pour in eggs, water, oil, almond extract and green food coloring. Blend ingredients, then beat for 2 minutes at medium speed.
- Pour into prepared 10 inch tube pan.
- Bake in the preheated oven for 50 to 55 minutes, or until cake springs back when lightly pressed. Cool in pan 15 minutes. Turn out onto a wire rack and cool completely.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:6.2860869013745%

Nutrients (% of daily need)

Calories: 300.66kcal (15.03%), Fat: 8.62g (13.26%), Saturated Fat: 2.26g (14.14%), Carbohydrates: 51.74g (17.25%), Net Carbohydrates: 51.12g (18.59%), Sugar: 31.44g (34.94%), Cholesterol: 65.47mg (21.82%), Sodium: 542.33mg (23.58%), Alcohol: 0.07g (100%), Alcohol %: 0.07% (100%), Protein: 4.13g (8.26%), Phosphorus: 263.2mg (26.32%), Calcium: 121.27mg (12.13%), Vitamin B2: 0.2mg (11.93%), Vitamin K: 11.59µg (11.03%), Folate: 43.45µg (10.86%), Selenium: 7.02µg (10.03%), Vitamin B1: 0.13mg (8.45%), Iron: 1.39mg (7.7%), Vitamin E: 1.11mg (7.39%), Vitamin B3: 1.21mg (6.06%), Manganese: 0.1mg (5.21%), Vitamin B5: 0.46mg (4.61%), Vitamin B12: 0.21µg (3.51%), Vitamin B6: 0.07mg (3.5%), Copper: 0.06mg (3.24%), Zinc: 0.38mg (2.51%), Fiber: 0.62g (2.48%), Vitamin D: 0.35µg (2.35%), Magnesium: 7.76mg (1.94%), Vitamin A: 95.23IU (1.9%), Potassium: 50.06mg (1.43%)