



## Pistachio Pudding Cake

 Dairy Free

READY IN



75 min.

SERVINGS



15

CALORIES



205 kcal

DESSERT

### Ingredients

- 0.5 tsp almond extract
- 4 eggs
- 7 drops food coloring green
- 3.4 oz jell-o pistachio flavor pudding instant
- 0.3 cup oil
- 2 Tbsp powdered sugar
- 1.3 cups water
- 1 pkg duncan hines classic decadent cake mix yellow (2-layer size)

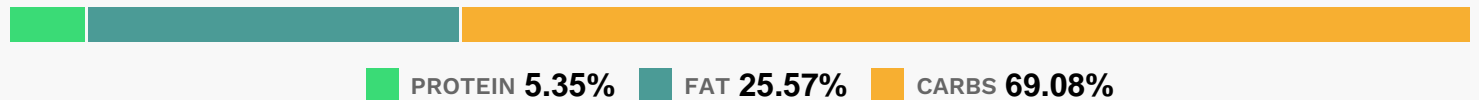
## Equipment

- frying pan
- oven
- knife
- wire rack
- blender
- toothpicks

## Directions

- Heat oven to 350F.
- Beat all ingredients except sugar with mixer until blended.
- Pour into greased and floured 12-cup fluted tube pan or 10-inch tube pan.
- Bake 50 to 55 min. or until toothpick inserted near center comes out clean. Cool cake in pan 10 min. Loosen cake from sides of pan with knife. Invert cake onto wire rack; gently remove pan. Cool cake completely.
- Sprinkle with sugar just before serving.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:4.1243478396664%

## Nutrients (% of daily need)

Calories: 205.4kcal (10.27%), Fat: 5.85g (8.99%), Saturated Fat: 1.23g (7.68%), Carbohydrates: 35.54g (11.85%), Net Carbohydrates: 35.13g (12.77%), Sugar: 21.99g (24.44%), Cholesterol: 43.65mg (14.55%), Sodium: 361.2mg (15.7%), Alcohol: 0.05g (100%), Alcohol %: 0.08% (100%), Protein: 2.75g (5.51%), Phosphorus: 175.39mg (17.54%), Calcium: 80.68mg (8.07%), Vitamin B2: 0.14mg (7.96%), Vitamin E: 1.09mg (7.3%), Folate: 28.95µg (7.24%), Selenium: 4.69µg (6.7%), Vitamin B1: 0.08mg (5.63%), Iron: 0.92mg (5.13%), Vitamin B3: 0.81mg (4.04%), Vitamin K: 3.7µg (3.53%), Manganese: 0.07mg (3.47%), Vitamin B5: 0.31mg (3.07%), Vitamin B12: 0.14µg (2.34%), Vitamin B6: 0.05mg (2.33%), Copper: 0.04mg (2.13%), Zinc: 0.25mg (1.67%), Fiber: 0.41g (1.65%), Vitamin D: 0.23µg (1.56%), Magnesium:

5.13mg (1.28%), Vitamin A: 63.49IU (1.27%)