



Pistachio Pudding Cake

 Dairy Free

READY IN



75 min.

SERVINGS



12

CALORIES



221 kcal

DESSERT

Ingredients

- 0.5 teaspoon almond extract
- 4 eggs
- 7 drops drop natural food coloring green
- 1 pkg peach pie filling instant (4 serving size)
- 0.3 cup cooking oil
- 1.3 cups water
- 18.3 ounce cake mix yellow

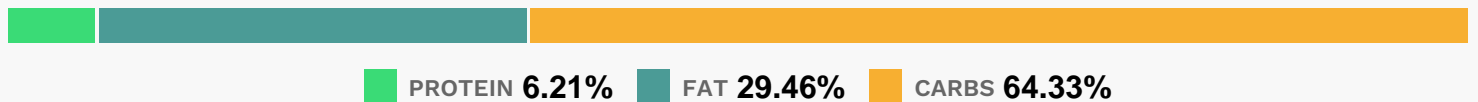
Equipment

- bowl
- frying pan
- oven
- wire rack
- hand mixer
- toothpicks

Directions

- Preheat oven to 350 degrees F.
- Place all ingredients except powdered sugar in large bowl. Beat with electric mixer on low speed 1 minute. Beat on medium speed 4 minutes.
- Pour into greased and floured 10-inch fluted tube or tube pan.
- Bake 50 to 55 minutes or until toothpick inserted near center comes out clean. Cool in pan on wire rack 15 minutes; remove from pan. Cool completely.
- Sprinkle with powdered sugar just before serving.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:4.8730435215909%

Nutrients (% of daily need)

Calories: 221.45kcal (11.07%), Fat: 7.26g (11.17%), Saturated Fat: 1.5g (9.38%), Carbohydrates: 35.68g (11.89%), Net Carbohydrates: 35.16g (12.79%), Sugar: 18.75g (20.83%), Cholesterol: 54.56mg (18.19%), Sodium: 335.99mg (14.61%), Alcohol: 0.06g (100%), Alcohol %: 0.08% (100%), Protein: 3.44g (6.89%), Phosphorus: 162.71mg (16.27%), Calcium: 99.95mg (9.99%), Vitamin B2: 0.17mg (9.81%), Vitamin E: 1.37mg (9.12%), Folate: 36.21µg (9.05%), Selenium: 5.8µg (8.28%), Vitamin B1: 0.11mg (7.03%), Iron: 1.15mg (6.41%), Vitamin B3: 1.01mg (5.05%), Vitamin K: 4.62µg (4.4%), Manganese: 0.09mg (4.34%), Vitamin B5: 0.38mg (3.82%), Vitamin B6: 0.06mg (2.91%), Vitamin B12: 0.17µg (2.89%), Copper: 0.05mg (2.29%), Fiber: 0.52g (2.07%), Zinc: 0.31mg (2.06%), Vitamin D: 0.29µg (1.96%), Magnesium: 6.34mg (1.58%), Vitamin A: 79.22IU (1.58%), Potassium: 40.79mg (1.17%)