

Pistachio Cake III

Kathy Perry - Westbrookville, NY
Treasure Classics - National LP Gas Association - 1985

Servings: 16

1 package instant pistachio pudding
1 package white cake mix
1/2 teaspoon almond extract
4 egg whites
1 1/4 cups water
1/4 cup safflower oil
5 drops green food coloring
1/4 cup almonds, chopped fine

Preparation Time: 10 minutes**Bake Time: 55 minutes**

In a bowl, combine the pistachio pudding mix, cake mix, almond extract, egg whites, water, safflower oil and food coloring. Beat with a mixer for 2 minutes on high speed.

Add the nuts and mix by hand until the texture is smooth and even.

Pour the batter into a greased and floured tube pan.

Bake at 350 degrees for 55 minutes.

Per Serving (excluding unknown items): 139 Calories; 7g Fat (44.9% calories from fat); 1g Protein; 18g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 149mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1 Other Carbohydrates.