

# Pistachio Cake with Whipped Cream Frosting

*Alice Laprade*

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*1 box yellow cake mix  
1 package instant pistachio pudding  
1/2 cup chopped nuts  
3 eggs  
1 cup club soda (or ginger ale)  
1/2 cup salad oil  
1 pint heavy cream (or all-purpose cream)  
1 package pistachio pudding*

In a bowl, beat the eggs. Add the oil, club soda, cake mix and instant pudding. Beat well. Fold in the nuts.

Place the batter into a greased angel food baking pan.

Bake for 50 minutes at 350 degrees.

Cool well before removing from the pan.

Make the Whipped Cream frosting: In a bowl, whip the heavy cream and pistachio pudding together.

Frost the cake when cooled.

(May be served plain or with a glaze.)

Per Serving (excluding unknown items): 3859 Calories; 224g Fat (51.5% calories from fat); 54g Protein; 420g Carbohydrate; 13g Dietary Fiber; 646mg Cholesterol; 3617mg Sodium. Exchanges: 1 Grain(Starch); 3 1/2 Lean Meat; 42 1/2 Fat; 27 Other Carbohydrates.