Pistachio Marble Cake

Nancy Goldthwaite
Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

1 package yellow cake mix
1 package pistachio instant pudding mix
1/4 cup chocolate syrup
5 drops green food coloring
4 eggs
1 cup water
1/4 cup oil
1/2 teaspoon almond extract

Preheat the oven to 350 degrees.

In a large mixer bowl, combine the cake mix, pudding mix, eggs, water, oil and almond extract. Blend together, then beat with an electric mixer for 4 minutes.

Measure one cup of the batter into a separate bowl. Blend in the chocolate syrup.

Mix the food coloring into the remaining batter.

Spoon the batters alternately into a greased and floured Bundt or tube pan. Zigzag a spatula through the batter to marble.

Bake for 50 to 55 minutes.

Per Serving (excluding unknown items): 3180 Calories; 135g Fat (37.8% calories from fat); 49g Protein; 450g Carbohydrate; 7g Dietary Fiber; 858mg Cholesterol; 3725mg Sodium. Exchanges: 3 Lean Meat; 25 Fat; 30 Other Carbohydrates.