



Pistachio Pudding Cake



 **TOTAL TIME:** Prep: 20 min. Bake: 40 min. + cooling

 **YIELD:** 12 servings.

“Everyone who's ever tried this moist, one-of-a-kind pistachio pudding cake can't believe it uses a mix. The dessert is perfect for St. Patrick's Day—and you won't need the luck of the Irish to whip it up!”
—Suzanne Winkhart, Bolivar, Ohio

Ingredients

1 package yellow cake mix (regular size)

1 package (3.4 ounces) instant pistachio pudding mix

4 large eggs

1 cup club soda

1/2 cup canola oil

1/2 cup chopped walnuts

ICING:

1 cup cold heavy whipping cream

3/4 cup cold 2% milk

1 package (3.4 ounces) instant pistachio pudding mix

2 teaspoons confectioners' sugar

1/2 cup chopped walnuts

Directions

1. In a large bowl, combine the cake mix, pudding mix, eggs, soda and oil; beat on low speed for 30 seconds. Beat on medium for 2 minutes. Stir in walnuts.

2. Pour into a greased and floured 10-in. fluted tube pan. Bake at 350° for 40-45 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

3. In a large bowl, beat the cream, milk, pudding mix and confectioners' sugar on high until stiff peaks form. Frost cake. Sprinkle with walnuts. Refrigerate until serving.

Nutrition Facts

1 slice: 482 calories, 28g fat (8g saturated fat), 99mg cholesterol, 555mg sodium, 53g carbohydrate (33g sugars, 1g fiber), 7g protein.