

# Make an ordinary cake mix extraordinarily moist and pistachio-y. Make it a JELL-O® Pudding Cake.

The easiest thing about a Jell-O® pistachio pudding cake is making it: Just try the recipe below.

The hardest thing is trying to tell that it started with a mix: It's so moist, and so rich in flavor.

The best thing about a Jell-O® pistachio pudding cake is this: Besides putting in more moistness and flavor, you're putting in more of yourself.

## JELL-O® Pistachio Pudding Cake

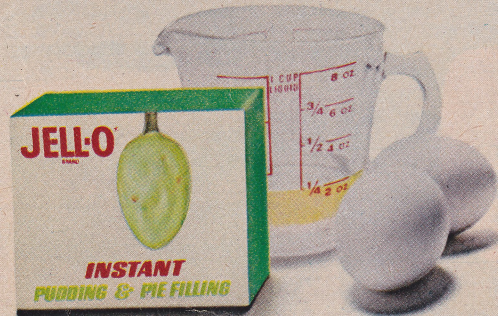
1 package (4-serving size) Jell-O® Pistachio Instant Pudding and Pie Filling

1 package (2-layer size) yellow cake mix  
½ teaspoon almond extract

4 eggs 1¼ cup water ¼ cup oil  
7 drops green food coloring (optional)

Combine all ingredients in large mixer bowl. Blend; then beat at medium speed of electric mixer for 2 minutes. Pour into greased and floured 10-inch tube or Bundt® pan. Bake at 350° for 50 to 55 minutes or until cake springs back when lightly pressed. Cool in pan 15 minutes. Remove from pan; finish cooling on rack.\*

\*In high altitude areas, use large eggs, add ¼ cup all-purpose flour and increase water to 1½ cups.



**Bake in moistness.  
Bake a JELL-O® Pudding Cake.**

BRAND

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