

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 moisture 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
 $\frac{1}{2}$ teaspoon almond extract
4 eggs $1\frac{1}{4}$ cup water $\frac{1}{4}$ cup oil
7 drops green food coloring (optional)

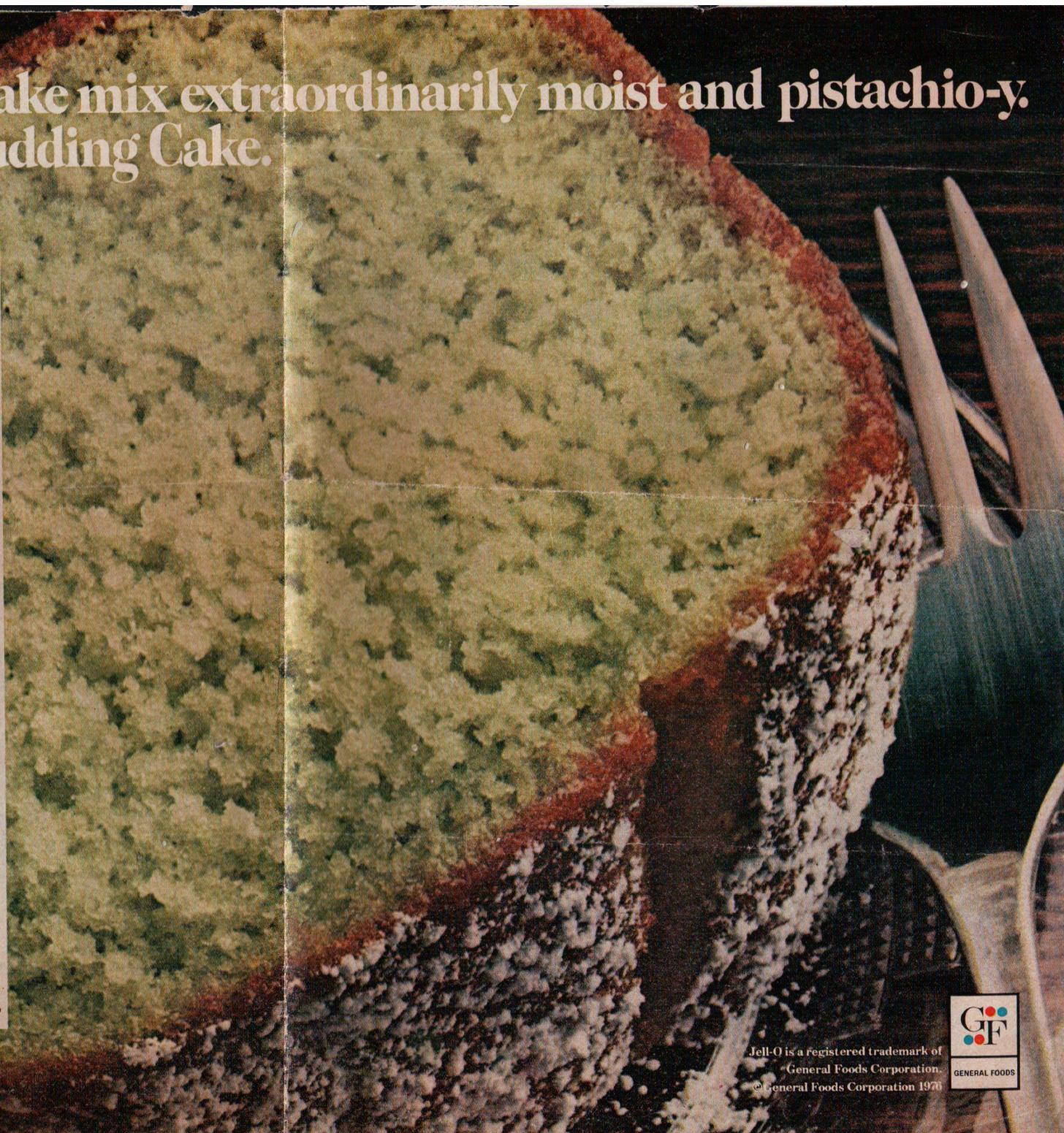
Combine all ingredients in large mixer bowl. Blend; then beat at medium speed of electric mixer for 2 minutes. Pour into greased and floured 10-inch tube or Bundt® pan. Bake at 350° for 50 to 55 minutes or until cake springs back when lightly pressed. Cool in pan 15 minutes. Remove from pan; finish cooling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

*In high altitude areas, use large eggs, add $\frac{1}{4}$ cup all-purpose flour and increase water to $1\frac{1}{2}$ cups.



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

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