

Pistachio Pudding Cake

Recipe courtesy of Lynn Fernandez and Ron Dimpflmaier aka CptnRon302

Ingredients

1 box yellow cake mix
3 small boxes of sugar-free pistachio pudding dry mix (sugar free has better flavor than regular)
1/2 cup sunflower oil
1/2 cup milk or heavy cream
1 cup sour cream
4 eggs

Frosting

8 oz cream cheese softened
1/2 cup softened butter
2 tsp vanilla extract
3 cups powdered sugar
Up to 2 tbsp of milk or heavy cream, if needed
Green sugar, optional
Crushed pistachios, optional

Method

Set the EGG for indirect cooking with the convEGGtor at 350°F.

Combine all cake ingredients and mix well. Pour into a greased and floured Bundt® pan. Bake for one hour. Once finished, let the cake cool in the pan. Once cooled, removed from the pan and place on cooling rack until cool enough to frost

Mix all the frosting ingredients together. If the consistency of the frosting is too thick add milk or heavy cream. Frost the cake once the cake has cooled. Top cake with green sugar or crushed pistachios.

