

Pistachio Chocolate Cake

A Milstein family recipe, this cake contains more chocolate than pistachios. We guarantee that, once you make it, you'll be addicted to this moist, succulent cake.



INGREDIENTS:



- 1 (18.25-ounce) box yellow or white cake mix
- 1 (3.4-ounce) package instant pistachio pudding
- 4 extra-large eggs
- 1 cup water
- $\frac{3}{4}$ cup oil
- 1 cup chocolate-flavored syrup
- 3–4 drops green food coloring
- Baking spray that contains flour

Icing:

- 1 tablespoon water
- 1 cup confectioners' sugar



DIRECTIONS:



Preheat the oven to 350 degrees.

Combine the cake mix, pudding, eggs, water, and oil in a bowl, using a hand mixer to blend the ingredients thoroughly.

Add the green food coloring to the mixture. (The more drops you add, the greener the batter will be.)

Spray a Bundt pan with baking spray.

Pour three-quarters of the batter into the Bundt pan.

Add the chocolate-flavored syrup to the remaining batter. Pour the chocolate syrup batter into the Bundt pan.

Bake for 50 minutes or until a toothpick inserted into the cake comes out clean.

Allow the cake to cool. Turn it upside down onto a plate.

For the icing, whisk together the water and confectioners' sugar. The icing should be thick and can be poured over the cake.

Makes 12 servings.

