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# Chocolate Pistachio Bundt Cake

*Eating with Your Mouth Full, by Bonny Wolf, 2006*



18 ounce yellow cake mix, or white cake mix

3 ounces instant pistachio pudding mix

1/2 cup orange juice

1/2 cup water

1/2 cup vegetable oil

4 large eggs

1 teaspoon almond extract

3/4 cup chocolate syrup

Powdered sugar for garnish

## Desserts

Carolyn T's Blog - Tasting Spoons

<http://tastingspoons.com>

## Servings: 12

1. Preheat oven to 350°.
2. Grease and flour a 12-cup bundt cake pan (or a 10-inch tube pan).
3. In a mixing bowl combine the cake mix, pudding mix, orange juice, water, eggs, oil and almond extract. With an electric mixer blend at low speed until moist. Beat for an additional 3 minutes at medium speed, scraping bowl occasionally.
4. Pour 2/3 of batter into cake pan. Add chocolate syrup to remaining batter. Mix well. Pour over batter in pan.
5. Run a knife through the batter to marble it. Bake for 50-60 minutes or until the internal temperature (using an instant read thermometer) reaches 190°.
6. Remove and rest on a rack for 15 minutes, then loosen edges with a blunt knife or a plastic spreader and turn over onto a cake plate. Sprinkle with powdered sugar if desired.

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Per Serving (excluding unknown items): 343 Calories; 16g Fat (38.5% calories from fat); 4g Protein; 53g Carbohydrate; 1g Dietary Fiber; 72mg Cholesterol; 433mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 3 Fat; 3 Other Carbohydrates.