

Aunt Kitty's Green Cake Recipe

First a word or two from Kathy-



I envision Aunt Kitty with her daisy printed apron, hair in perpetual pink curlers under a bubble net, and hands on her hips saying “You certainly are one sorry little girl.” And then I’d get a hug and if the timing was right - a piece of green cake. No chance of escaping guilt in my family. We absorb it from those who emit it. Fortunately, most of them were good cooks.

And now... the recipe

Cake:

1 package 2-layer yellow cake mix
1 package Jello Pistachio Instant Pudding and Pie Filling
3 eggs
1 cup club soda

½ teaspoon almond extract
1 cup vegetable oil
½ cup chopped pistachio nuts

Grease and flour a 10” bundt or tube pan.
Preheat oven to 350 degrees
Blend all ingredients in large mixing bowl
Beat 2 minutes at medium speed
Pour into prepared pan
Bake for 50 minutes

Cool 15 minutes

Remove from pan and continue cooling on rack until room temperature and split into 3 layers
Spread frosting between the layers
Spoon some frosting into center
Spread the rest of the frosting over the cake
Sprinkle nuts on top [if you like them]

Frosting:

3 cups very cold milk
2 envelopes of Dream Whip
2 packages of Jello Pistachio Instant Pudding and Pie Filling
Whip approximately 5 minutes until thickened to your taste

Her recipe calls for the chopped nuts to be sprinkled on the top although I don’t think she used them. I don’t like the texture of nuts in some cakes – so I don’t use them on this cake. But feel free to use them if you like them.