

Pistachio Bread

Recipe by: Jamielyn Nye

Prep Time: 5 minutes

Cook Time: 50 minutes

Total Time: 55 minutes

Servings: 12 (1 loaf)

This pistachio bread is soft, moist and simple with yellow cake mix, pistachio pudding mix and a nutty glaze. Perfect for a sweet breakfast or dessert!

Equipment

- 1 (9x5-inch) loaf pan

Ingredients

- 15 oz box yellow cake mix
- 3.4 oz box instant pistachio pudding mix
- 3 large eggs
- 1 cup water
- 1/2 cup melted butter or vegetable oil
- 1/4 cup sour cream
- 1 Tablespoon cinnamon sugar (optional)
- Green food coloring (optional)
- Glaze (optional):
 - 1 cup powdered sugar
 - 2-3 Tablespoons heavy cream or milk (more as needed)
 - 1 Tablespoon salted butter, melted
 - 1/2 teaspoon vanilla or almond extract (more to taste)
 - 1/2 cup chopped pistachios

Instructions

- 1 Preheat oven to 350°F. Grease a 9x5-inch loaf pan (or 2 8x4-inch pans). Sprinkle bottom with cinnamon sugar if desired.
- 2 In a large bowl, combine cake mix, dry pudding mix, eggs, water, melted butter (or oil) and sour cream. Add green food coloring if desired.
- 3 Pour batter into prepared loaf pan.
- 4 Bake 40–45 minutes, or until a toothpick inserted in the center comes out clean. If browning too quickly, tent with foil.
- 5 Cool in pan for 10 minutes, then remove to wire rack to cool completely.
- 6 For glaze, whisk powdered sugar, heavy cream, melted butter and extract until smooth. Add more milk if needed to thin.
- 7 Drizzle glaze over cooled bread and sprinkle with chopped pistachios. Slice into 12 servings.