

Pistachio-Lime Cake

This would be an nice bundt cake to have ready for guests this holiday season.

3 cups Bisquick Original baking mix
1/2 cup granulated sugar
1 cup water
1/2 cup vegetable oil
1 tsp grated lime or lemon peel
4 eggs
1 package (4 serving size) pistachio instant pudding and pie filling
1 cup coarsely chopped pistachio nuts or pecans
1 1/3 cups powdered sugar
1 to 2 Tbsp lime or lemon juice

Heat oven to 350 degrees. Grease and flour 12-cup bundt cake pan. Beat baking mix, granulated sugar, water, oil, lime/lemon peel, eggs and pudding and pie filling (dry) on low speed 30 seconds, scraping bowl constantly. Beat on medium speed 4 minutes, scraping bowl occasionally. Stir in nuts. Pour into pan.

Bake 40 to 45 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely. Mix powdered sugar and lime juice until smooth; drizzle over cake. Sprinkle with festive Christmas sugars. 16 servings.