The JELL-O® Pudding Cake Booklet.
How to turn the ordinary into the extraordinary.

©General Foods Corporation 1977
Double Pistachio Cake

1 package (2-layer size) white or yellow cake mix
1 package (4-serving size) JELL-O® Pistachio Flavor Instant Pudding and Pie Filling
3 eggs • 1 cup club soda or water
1/2 cup oil • 1/2 cup chopped nuts

Combine all ingredients in large mixer bowl.* Blend; then beat at medium speed of electric mixer for 2 minutes. Pour into two greased and floured 9-inch layer pans. Bake at 350° for 30 to 35 minutes, or until cakes spring back when lightly pressed.


Pistachio Fluffy Frosting. Pour 1 1/2 cups cold milk into deep narrow-bottom bowl; add 1 envelope DREAM WHIP® Whipped Topping Mix and 1 package (4-serving size) JELL-O® Pistachio Flavor Instant Pudding and Pie Filling. Beat slowly to blend. Gradually increase beating speed to high and whip until mixture will form soft peaks, 4 to 6 minutes. Makes 3 cups.

*In high altitude areas, add 1/4 cup flour, increase soda to 1 1/2 cups and reduce oil to 1/2 cup; bake 35 to 40 minutes.

Jell-O and Dream Whip are registered trademarks of General Foods Corporation.
Pistachio Raisin Pudding Cake

1 package (2-layer size) yellow cake mix
1 package (4-serving size) JELL-O® Pistachio Flavor Instant Pudding and Pie Filling
4 eggs • 1 cup water
\( \frac{1}{3} \) cup sour cream • \( \frac{1}{3} \) cup oil
1 cup chopped SUN-MAID® Seedless Raisins

Combine cake mix, pudding mix, eggs, water, sour cream, and oil in large mixer bowl; blend well; then beat at medium speed of electric mixer for 2 minutes. Stir in raisins. Pour into a greased and floured 10-inch BUNDT® or tube pan. Bake at 350° for 50 to 55 minutes or until cake springs back when lightly pressed. Cool in pan about 15 minutes. Remove from pan and finish cooling on rack. Top with Confectioners Sugar Glaze.

Confectioners Sugar Glaze. Gradually add 1 tablespoon (about) milk to 1 cup sifted confectioners sugar in a bowl. Makes \( \frac{1}{3} \) cup.

*For high altitude areas, add \( \frac{1}{3} \) cup all-purpose flour, increase water to \( \frac{1}{3} \) cups and reduce oil to 1 tablespoon; bake at 375° for 50 minutes.

BUNDT is a registered trademark of Northland Aluminum Products, Inc.
Sun•Maid is a registered trademark of Sun-Land Marketing Inc.
Mocha Pudding Cake

1 tablespoon Instant Maxwell House® Coffee
1 cup water
1 package (2-layer size) yellow cake mix
1 package (4-serving size) JELL-O® Chocolate Flavor Instant Pudding and Pie Filling
4 eggs
\( \frac{1}{4} \) cup oil

Dissolve instant coffee in water. Combine remaining ingredients in large mixer bowl; add coffee. Blend well, then beat at medium speed of electric mixer for 2 minutes. Pour into a greased and floured 10-inch BUNDT® or tube pan. Bake at 350° for 50 to 55 minutes or until cake springs back when lightly pressed. Cool in pan about 15 minutes. Remove from pan and finish cooling on rack. Top with Coffee Glaze, if desired.

Coffee Glaze. Dissolve 1 teaspoon Instant Maxwell House® Coffee in 2 tablespoons milk in a bowl. Blend in \( \frac{1}{2} \) cups sifted confectioners sugar, \( \frac{1}{4} \) teaspoon vanilla and a dash of salt. Makes about \( \frac{1}{2} \) cup.

*In high altitude areas, increase water to \( \frac{1}{2} \) cups and add \( \frac{1}{4} \) cup all-purpose flour.

Maxwell House is a registered trademark of General Foods Corporation.
Bacardi Rum Cake

1 cup chopped pecans or walnuts
1 package (2-layer size) yellow cake mix
1 package (4-serving size) JELL-O® Vanilla Flavor Instant Pudding and Pie Filling
4 eggs • 1/2 cup cold water • 1/2 cup vegetable oil
1/2 cup BACARDI® dark rum (80 proof)

Sprinkle nuts evenly in bottom of greased and floured 10-inch tube or BUNDT® pan. Combine cake mix, pudding mix, eggs, 1/2 cup water, the oil and 1/2 cup rum in large mixer bowl. Blend; then beat at medium speed for 2 minutes. Pour into pan. Bake at 325° for 60 minutes or until cake springs back when lightly pressed. Cool in pan 15 minutes. Glaze.

Combine 1 cup sugar, 1/2 cup butter or margarine and 1/4 cup water in a saucepan. Bring to a boil; boil 5 minutes, stirring constantly. Remove from heat. Stir in 1/2 cup Bacardi dark rum and bring just to a boil. Remove cake from pan onto plate; prick with cake tester. Spoon warm glaze over warm cake. Garnish, if desired.

For high altitude areas, use large eggs, add 1/4 cup all-purpose flour, increase water in batter to 1 1/4 cups and reduce oil to 1/4 cup; bake at 350° for 50 minutes.

*BACARDI® IMPORTS, INC., BACARDI BLDG., MIAMI, FL. 33137  RUM 80 PROOF.
*BACARDI® AND THE BAT DEVICE ARE REGISTERED TRADEMARKS OF BACARDI & COMPANY LIMITED.

Bake it with BACARDI® Rum. Bake it with JELL-O® Pudding.
Banana Pudding Cake

1/2 cup mashed CHIQUITA® banana
1 package (2-layer size) yellow cake mix
1 package (4-serving size) JELL-O® Banana Cream Flavor or Vanilla Flavor Instant Pudding and Pie Filling
4 eggs
1 cup water
1/4 cup oil

Combine all ingredients in large mixer bowl. Blend well; then beat at medium speed of electric mixer for 2 minutes. Pour into a greased and floured 13x9-inch pan or 10-inch BUNDT® or tube pan. Bake at 350°F for 50 to 55 minutes or until cake springs back when lightly pressed. Cool in pan 15 minutes. Remove from pan and finish cooling on rack. Sprinkle with confectioners sugar, or top with prepared DREAM WHIP® Whipped Topping, if desired.

*For high altitude areas, add 1/4 cup all-purpose flour, increase water to 1 1/2 cups, and reduce oil to 2 tablespoons; bake at 375°F for 50 minutes.

Chiquita is a registered trademark of United Brands Company.
**Triple Chocolate Cake**

1 package (2-layer size) chocolate cake mix
1 package (4-serving size) JELL-O® Chocolate Flavor Instant Pudding and Pie Filling
1 3/4 cups milk
2 eggs
1 package (12 oz.) BAKER'S® Chocolate Flavor Baking Chips

Combine cake mix, pudding mix, milk, eggs, and chips in a large bowl. Mix by hand until well blended, about 2 minutes. Pour into a greased and floured 10-inch BUNDT® or tube pan. Bake at 350° for 50 to 55 minutes, or until cake springs back when lightly pressed. Do not overbake. Cool 15 minutes in pan; remove from pan, and finish cooling on rack. Sprinkle with confectioners sugar, if desired.

*For high altitude areas, add 1/3 cup all-purpose flour, reduce milk to 1/2 cup and add 1 1/2 cups water.
Save a bunch on a BUNDT®

Please send me BUNDT® Pan(s). I've enclosed $3.50 (check or money order) and two front panels from any package of JELL-O® Pudding for each pan ordered.

Mail to: BUNDT® Pan Offer, Box 1136, Kankakee, Illinois 60901

NAME__________________________________________
ADDRESS________________________________________
CITY____________________________________________
STATE________ZIP______________________________

Offer expires December 31, 1977. Allow 6 to 8 weeks to process request. Offer good only in Continental U.S. BUNDT® and NORDIC WARE are registered trademarks of NORTHLAND ALUMINUM PRODUCTS INC.