Pistachio Bread

Ingredients:

- 1 box yellow cake mix
- 3 3.4 oz. boxes instant pistachio pudding mix
- 1 cup hot water
- $^{1}/_{2}$ cup vegetable oil
- 4 eggs
- 2-3 drops green food coloring (optional)
- Holiday sprinkles (optional)

Instructions:

- Grease 2 9x5 loaf pans (or 6 foil mini pans or any combination desired) and preheat oven to 350^{o}
- In the bowl of a stand mixer fitted with the paddle attachment (or in a large mixing bowl with an electric hand mixer), combine dry cake mix, dry pudding mixes, hot water, vegetable oil, eggs, and food coloring (if using). Beat on low speed for about 30 seconds, then increase speed to medium and continue beating for about two minutes.
- Divide batter among prepared pans. If desired, top with holiday sprinkles.
- Bake for about 35-45 minutes for full-size pans, or until a toothpick inserted in the center comes out clean. If using mini pans, begin checking on them at about 25 minutes, then continue checking every five minutes until a toothpick comes out clean.
- Allow to cool before serving.
- The bread can also be frozen to be enjoyed at a later date

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