

White Lace Inn

Pistachio Bread

Ingredients:

4 eggs (beaten)
1 pkg Duncan Hines
Butter Golden Cake Mix
1 pkg Pistachio instant pudding
1 cup sour cream
1/4 cup water
1/4 cup vegetable oil

Directions:

Add instant pudding to cake mix.
Beat eggs, sour cream, water, and oil.
Add to dry mix.
Pour 1/2 of batter into
3 small greased bread pans.
Sprinkle with cinnamon sugar.
Add remaining batter to pans.
Bake at 350° for 25 minutes.

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