

CHRISTMAS TREE LIGHTING CAKE:

INGREDIENTS FOR CAKE:

- 1 box white cake mix (I prefer Duncan Hines)
- 1 package (3.4 oz.) Pistachio Instant Pudding Mix
- 1/2 cup orange juice
- 1/2 cup water
- 1/2 cup vegetable oil
- 4 eggs

INGREDIENTS FOR ICING:

- 6 cups powdered sugar sifted
- 2 cups unsalted butter, room temperature
- 2 tsp vanilla extract
- 4 tablespoons heavy whipping cream, room temperature
- 10 drops green food coloring (or your preference of shade of green)
- 1 cup pistachio nuts, crushed by pulsing in food processor

DOWNLOAD TEMPLATE: [christmas-tree-template](#) [Download](#)

DIRECTIONS FOR CAKE:

Preheat oven to 350 degrees. Spray a 9 by 13 inch pan with “Pam” for baking, or grease and flour.

Mix the cake mix, pudding, mix, orange juice, water, vegetable oil and eggs in a large bowl. Beat for two minutes with an electric mixer on medium-high. Pour batter into the pan. Bake for approximately 40 to 50 minutes, or until a toothpick inserted in the center comes out clean. Cool in pan on a wire rack, 10 minutes, then invert onto a large sheet pan to completely cool. Meanwhile, make the frosting.

DIRECTIONS FOR FROSTING:

Prepare a stand mixer with whisk attachment. Whisk butter until creamy. Reduce speed to low and add powder sugar 1 cup at a time until well blended. Increase speed to med. and beat for 3 minutes. Add vanilla and 2 tbsp. cream and continue to whip on med. for 1 minute. Add more cream as needed until desired consistency is reached (usually about 4 tbsp.). Whip until the frosting is smooth and silky. Take a little of the white frosting and separate in a bowl. Add green color to the icing and whip slightly to blend. Set aside.

DIRECTIONS TO ASSEMBLE AND DECORATE:

Use the template provided above. Place the template on cake and cut pieces with a long serrated knife according to the template. Assemble tree pieces on a large serving platter, attaching the pieces with a little green frosting and frost top part of the tree in green icing. Assemble stump, attaching pieced with a little frosting and frost stump. Cover the stump with the crushed Pistachio nuts (pat them on). *NOTE: Place pieces of wax paper around the edges of the cake to catch any excess icing, then remove and discard.*

Decorate the tree with assorted decorations. You can also use cherries, M & M's, or your choice of Christmas candies.

YOU CAN BUY VARIOUS CAKE DECORATIONS ON AMAZON TO ENHANCE THE CAKE