

Bakery-Style Pistachio Bread with Simple Pantry Ingredients

And the best part? It comes together in under an hour.



OVEN
350°F

TIME
18 min

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INGREDIENTS

For the Bread:

- 1 (15 oz) box yellow cake mix
- 1 (3.4 oz) box instant pistachio pudding mix (dry)
- 3 large eggs
- 1 cup water
- $\frac{1}{2}$ cup melted butter or vegetable oil
- $\frac{1}{2}$ cup sour cream
- 1 tablespoon cinnamon sugar (optional)
- Green food coloring (optional)

For the Glaze (Optional but Recommended):

- 1 cup powdered sugar
- 2-3 tablespoons heavy cream or milk
- 1 tablespoon salted butter, melted
- $\frac{1}{2}$ teaspoon vanilla or almond extract
- $\frac{1}{2}$ cup chopped pistachios

DIRECTIONS

- 1.** Preheat & Prep: Preheat your oven to 350°F. Grease a 9x5-inch loaf pan well. If using, sprinkle cinnamon sugar into the bottom for a subtle warm sweetness.
- 2.** Mix the Batter: In a large bowl, combine:
- 3.** Yellow cake mix
- 4.** Dry pistachio pudding mix
- 5.** Eggs
- 6.** Water
- 7.** Melted butter (or oil)
- 8.** Sour cream
- 9.** Mix until smooth and fully combined. Do not overmix - stir just until everything comes together. Add a few drops of green food coloring if you want a brighter pistachio look.
- 10.** Pour & Bake: Pour the batter into the prepared pan and smooth the top evenly.
- 11.** Bake for 40-45 minutes, or until a toothpick inserted into the center comes out clean. If the top browns too quickly, loosely cover with foil during the last 10 minutes.
- 12.** Cool Properly: Let the bread cool in the pan for about 10 minutes. Then transfer to a wire rack and allow it to cool completely before glazing.
- 13.** Glaze & Finish: Whisk together powdered sugar, cream, melted butter, and extract until smooth. Drizzle generously over the cooled loaf and sprinkle with chopped pistachios.
- 14.** Slice. Serve. Watch it disappear.

SWAPS & NOTES

Butter: Oil gives a slightly softer crumb, while butter adds richness.

Sour Cream Substitute: Plain Greek yogurt works just as well.

Almond Extract: Highly recommended in the glaze - it enhances the pistachio flavor.

The pudding gives a natural pale green hue.

TIPS FOR SUCCESS

Don't overmix - that's the secret to a soft, tender crumb.

Let the bread cool completely before glazing so the icing sets beautifully.

For extra texture, fold in ... cup chopped pistachios into the batter.

Store overnight before slicing if you want even deeper flavor - it's incredible the next day.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bakery-style-pistachio-bread-with-simple-pantry-ingredients/>