

Grandma's Secret Pistachio Almond Coffee Cake That I Can't Stop Making

Pistachio pudding mix adds flavor and moisture:



GRANDMA'S SECRET PISTACHIO ALMOND COFFEE CAKE

You Will Need

1 cup ricotta cheese
1/2 cup almond flour
1 teaspoon vanilla extract
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OVEN
350°F

TIME
15 min

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INGREDIENTS

You'll Need (Serves 8-10 | Prep Time: 15 minutes | Cook Time: 45 minutes)

For the Cake: 1 box yellow cake mix 1 package (3.4 oz) instant pistachio pudding mix 4 large eggs 1 cup sour cream 1/2 cup vegetable oil 1/2 cup milk 1 teaspoon almond extract 1/2 cup chopped pistachios (optional for extra texture):

For the Crumble Topping: 1/2 cup all-purpose flour 1/3 cup granulated sugar 1/4 cup unsalted butter, cold and cubed 1/4 teaspoon cinnamon 1/4 cup chopped pistachios (optional for crunch):

For the Glaze (Optional): 1 cup powdered sugar 2 tablespoons milk 1/2 teaspoon almond extract How I Make Grandma's Pistachio Almond Coffee Cake (:

DIRECTIONS

1. Step-by-: Step)
2. Preheat and : Prep
3. I start by preheating my oven to 350°F and greasing a 9x13-inch baking dish or bundt pan. I like using baking spray with flour to ensure the cake releases easily.
4. Make the : Batter
5. In a large mixing bowl, I combine the cake mix, pistachio pudding mix, eggs, sour cream, oil, milk, and almond extract. I beat everything together on medium speed until smooth and fluffy. If I'm in the mood for extra texture, I fold in some chopped pistachios at this stage.
6. Pour and : Spread
7. I pour the batter into the prepared pan, smoothing it out with a spatula. It's thick and creamy, and I always sneak a little taste.
8. Make the : Crumble Topping
9. In a small bowl, I mix together the flour, sugar, cinnamon, and cold cubed butter. I use my fingers or a pastry cutter to blend it into coarse crumbs. Then I sprinkle the crumble evenly over the top of the batter, finishing with a handful of chopped pistachios if I have them.
10. I bake the cake for 40-45 minutes, until a toothpick inserted into the center comes out clean and the top is golden brown. The smell of pistachio and almond filling the kitchen is always my favorite part.
11. Cool and : Glaze
12. I let the cake cool for about 20 minutes before drizzling it with a simple glaze made of powdered

sugar, milk, and almond extract. The glaze melts into the crumble topping just a bit, making each bite sweet and fragrant.

13. I slice the cake and serve it slightly warm or at room temperature. It's tender, buttery, and has just the right hint of pistachio and almond flavor that makes people ask for the recipe every time.
14. My Favorite : Tips for the Perfect Coffee Cake
15. Don't overmix the batter:
16. Just beat until smooth - this keeps the cake light and fluffy.
17. Use real almond extract:
18. It makes a huge difference in flavor.
19. Chill the crumble topping ingredients:
20. Cold butter makes for the best crumb texture.
21. Make ahead:
22. This cake tastes even better the next day after the flavors have had time to develop.
23. Add color:
24. If you want a fun twist, stir in a few drops of green food coloring for a more vibrant pistachio hue.
25. What I : Serve With Pistachio Almond Coffee Cake

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

Original recipe: <https://chefmaniac.com/grandmas-secret-pistachio-almond-coffee-cake-that-i-cant-stop-making/>