# Cleo Coyle's Melted Gelato Cake

## Pistachio & Other Flavor Ideas…

*Text and photos (c) by Alice Alfonsi who writes The Coffeehouse Mysteries as Cleo Coyle with her husband, Marc Cerasini.*

Versions of the "melted ice cream" cake have been around for some time, and I always wondered if this recipe would turn out well with gelato. Unlike ice cream, Italian gelato uses more milk than cream, so it has much less butterfat, in some cases half the fat of ice cream, and yet the end product is denser than ice cream. Well, I finally tested my idea on this Pistachio Cake recipe, and the cake was not only easy to make, but it was also delicious, and here's why I can sing its praises. Typically, a cake mix will require oil or butter to be added along with water. The gelato is about the same amount of calories as the oil or butter required, but it adds flavor as well as moisture and fat to your cake, so it's a real bonus when making a cake from a mix. Even better, this method will work with any flavor gelato. The cake is rich and moist without being heavy. It's full of flavor, stores well, and tastes even better the second day. May you bake it with love and eat with joy!

*~ Cleo Coyle, author of The Coffeehouse Mysteries*

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**Ingredients:**

**3 extra-large eggs**
**1 teaspoon pure vanilla extract**
**1 package of white cake mix**
**1 pint of pistachio gelato** *(*see my note below for other flavor ideas)*
**+ A little almond or nut milk or cow's milk**
^ (see my recipe directions about why you need this…)
**3/4 cup shelled and roughly chopped pistachios**
**+ 1/2 cup chopped pistachios for garnish**

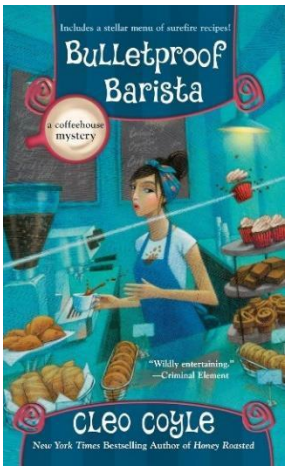
***Other Flavor Ideas:** This recipe will work with any flavor gelato. You can experiment and have fun. Certainly, if you're not using pistachio gelato, then don't use chopped pistachios. Instead, add an ingredient that will boost the flavor, such as Lemon Zest for Lemon Gelato; Chopped Hazelnut for Chocolate-Hazelnut Gelato; Espresso Powder for Coffee Gelato; Chocolate Chips for Chocolate Gelato.
**Note:** If you're choosing a chocolate gelato, and you want a more powerful chocolate flavor, I would swap out the white cake mix for chocolate cake mix.

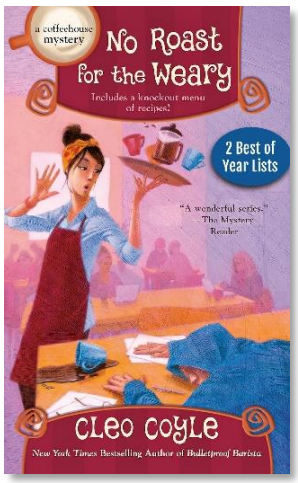
**Step 1 - Prep Oven and Pan:** First preheat oven to 350° F. Lightly coat a 13 x 9-inch pan with non-stick spray or butter and flour it to prevent sticking. Set aside.

**Step 2 - Melt Your Gelato:** Completely melt 1 pint of gelato (for this cake I'm using pistachio gelato). You should have a little over 2 full cups of melted gelato. If you don't, then pour in enough almond or hazelnut milk (or plain old regular cow's milk) until the liquid in the measuring cup reaches a little over the 2-cup line.

**Step 3 - Make Batter:** Crack your extra-large eggs into a mixing bowl, add vanilla. Pour in melted gelato (and nut milk as described in Step 1) and add the white cake mix. Beat for 2 minutes. The batter will be thick. Fold in the chopped nuts (or whatever other flavor add-ins you're using).

**Step 4 - Bake:** Pour cake batter into your sheet pan. Smooth top with a spatula or back of a spoon. Bake cake for 35 to 40 minutes. Allow cake to cool, slice into squares. Top with whipped cream or ice cream, sprinkle on chopped pistachios as a garnish (or use add-ins that complement your chosen gelato flavor). This light summer cake also goes great with fresh fruit.




*Eat with joy! ~ Cleo*

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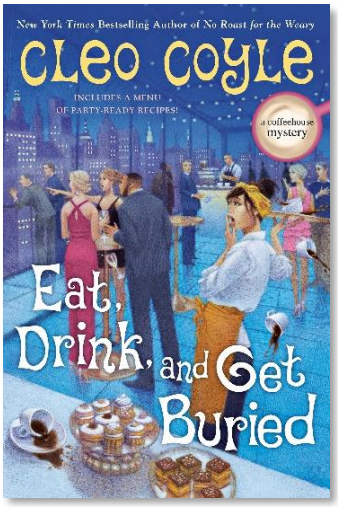


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