

# Mandarin Orange Cake II

Anita Rogers

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1 small can mandarin oranges, undrained

1 box yellow cake mix (without pudding)

3 eggs (or 3/4 cup egg substitute)

1/2 cup oil

**FROSTING**

12 ounces non-dairy whipped topping

1 package instant vanilla pudding

1 small can crushed pineapple with juice

Preheat the oven to 350 degrees.

Remove three tablespoons of juice from the mandarin oranges. Reserve for another use.

Prepare the cake according to package directions except substituting the mandarin oranges and remaining juice in place of water. Turn the batter equally into three 8-1/2 inch cake pans.

Bake for 20 to 30 minutes.

For the frosting: in a bowl, combine the whipped topping, pudding and pineapple. Mix well.

Frost the cooled cake.

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Per Serving (excluding unknown items): 1001 Calories; 109g Fat (96.1% calories from fat); 1g Protein; 9g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Fruit; 22 Fat.