Mandarin Orange Cake

Adele Plofsky
Hometown News

CAKE
1 package yellow cake mix without pudding
1 can (11 ounces) mandarin oranges with juice
3 eggs (or 4 egg whites)
1/2 cup canola oil (or applesauce)
1 tablespoon grated orange peel (optional)
FROSTING
1 can (8 ounces) crushed pineapple with juice
1 package (4 serving size) vanilla instant pudding
1 carton (8 ounce) whipped topping (regular, low-fat or fat-free)

Preheat the oven to 350 degrees.

In a bowl, combine the cake mix, orange juice (reserve the oranges), grated orange peel, eggs and canola oil (or applesauce). Beat with an electric mixer on medium-high speed for 1-1/2 minutes.

Add the mandarin oranges. Reduce the mixer speed to low and beat 1-1/2 minutes longer.

Pour the batter into two layer cake pans treated with cooking spray or a single 13x9-inch pan.

Bake in the oven for 25 to 30 minutes or until a toothpick inserted in the center comes out clean.

Cool in the layer cake pans for 10 minutes. Remove to a serving platter. (When using the 13x9-inch pan, leave in the pan).

For the frosting: In a bowl, combine the pineapple, pineapple juice, and pudding mix. Beat with an electric mixer on medium speed for 2 minutes. Let stand for 5 minutes until the mixture thickens.

Thoroughly fold in the whipped topping.

Frost the cake. Chill for at least 2 hours before serving.

This cake does well being frozen.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .