Orange and Pineapple Pudding Cake

Fran Phillips
Local 1155 Women's Committee Cookbook, Alabama

1 package (two Layers) butter cake mix
4 eggs
1/2 cup oil
1 can (11 ounce) Mandarin oranges, undrained
1 container (8 ounce) whipped topping
1 can (20 ounce) crushed pineapple, undrained
1 package (6 ounce) vanilla instant pudding mix
several drops lemon juice

Preheat the oven to 350 degrees.

In a mixer bowl, combine the cake mix, eggs, oil and undrained oranges. Mix until smooth. Spoon into two greased and floured nine-inch cake pans.

Bake for 25 minutes. Remove to a wire rack to cool.

Split each layer horizontally in half.

In a bowl, combine the whipped topping with the undrained pineapple, pudding mix and lemon juice. Mix well. Spread between the layers and over the top and side of each cake.

Chill for several hours before service.

store in the refrigerator.

Per Serving (excluding unknown items): 1685 Calories; 148g Fat (77.8% calories from fat); 28g Protein; 67g Carbohydrate; 4g Dietary Fiber; 848mg Cholesterol; 302mg Sodium. Exchanges: 3 Lean Meat; 3 Fruit; 27 Fat; 1 Other Carbohydrates.