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Mandarin Orange Cake

This recipe is from a dear friend, Betty Minton. This cake is so moist and so refreshing. It is great on a summer day - oh actually, it is good anytime. This is still one of my favorite cakes!

Cake:

- 1 Box yellow cake mix (I used Betty Crocker)
- 4 Eggs
- 1 C vegetable oil
- 1 Can mandarin oranges - do not drain

Filling and Icing:

- 12 oz Cool Whip
- 20 oz Can crushed pineapple - drained
- 1 Small box vanilla instant pudding (Jell-O brand)



Preheat oven to 325°. Prepare 3 - 9" cake pans - grease and line bottoms with parchment. Mix all ingredients for cake until well combined. Split between the 3 pans. Bake for about 25 minutes, or until cake springs back when touched.

Let cakes cool completely in pans. Make the icing by combining Cool Whip, drained crushed pineapple and instant pudding. Once the cakes are cool, cut off any rounded tops of the cakes. Place first layer on a sturdy cake board or platter. Cover with a thin layer of filling and top with the second layer, another thin layer of filling and then top with the third layer. Be sure to place the third layer upside down so that the bottom of the cake is the top of the cake. Use the remainder of the filling and ice the cake.

Refrigerate before serving.