

Mandarin Orange Cake

Recipe from Lynette Kemp (who got it from Jane Grinde)

Lynette's note: This went so fast at potluck Sunday, I never got a slice.

This cake is really light and refreshing.

CAKE

1 pkg Duncan Hines Butter cake mix
1 pkg instant vanilla pudding (small box)
1 stick margarine (softened)
½ cup liquid shortening
4 eggs
½ cup water
1-11 oz can mandarin oranges, drained
(set aside 6 slices for garnish)

ICING

1 large can crushed pineapple with juice
1 pkg instant vanilla pudding (small box)
½ cup powdered sugar
9 oz container Cool Whip

Cake: With electric mixer, mix all ingredients except oranges for approximately 2 minutes. Add drained mandarin oranges and beat an additional minute. Divide batter and pour into three 8 inch round cake pans that are greased and floured. Bake at 350 degrees for 20-25 minutes. Cool in pan approximately 10 minutes and remove.

Icing: As soon as cake is in oven, mix together pineapple with juice, instant pudding mix and powdered sugar and refrigerate. Let it sit while cake cooks and cools. Then fold in Cool Whip. Spread between layers and on top and sides of cake. Arrange 6 orange slices in circle in center. Refrigerate until ready to serve.