**Mandarin Orange Cake I**

"Start with yellow cake mix and Mandarin oranges to make this cake with a frosting made with pineapple, pudding mixture, and whipped topping."

Ingredients

         1 (18.25 ounce) package yellow cake mix

         4 eggs

         1 cup vegetable oil

         1 (11 ounce) can mandarin orange segments

         1 (8 ounce) container frozen whipped topping, thawed

         1 (20 ounce) can crushed pineapple with juice

         1 (3.5 ounce) package instant vanilla pudding mix

Directions

1.      Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

2.      In a large bowl, combine cake mix, eggs, oil and mandarin oranges with juice. Beat until smooth. Pour batter into prepared pan.

3.      Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

4.      To make the topping: In a large bowl, beat together whipped topping, pineapple with juice and dry pudding mix until blended. Spread on cake.

(I followed the directions above, except that I used fresh pineapple instead of canned in the frosting.)

--Nancy Laine