

## Fluffy Orange Creamsicle Cake - The Easiest Citrus Cake Ever

If you grew up loving those iconic orange-and-vanilla ice cream bars, this



**OVEN**  
**350°F**

**TIME**  
**35 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the Cake:

- 1 box white cake mix
- 1 cup orange soda
- $\frac{1}{2}$  cup vegetable oil
- 3 large eggs
- 1 box (3 oz) orange Jello powder

Optional Frosting:

- 1 (3.4 oz) box vanilla instant pudding mix
- 1 cup milk
- 1 cup whipped topping (Cool Whip or similar)
- Zest of 1 orange (optional for garnish)

Ingredient Tips & Swaps:

Soda: Use orange soda (like Fanta or Sunkist) for extra citrusy kick, but lemon-lime soda works too in a pinch.

Jello: The orange gelatin adds that signature "creamsicle" color and punch.

Frosting Swap: You can also frost this with vanilla buttercream or cream cheese frosting for an extra indulgent finish.

Add-ins: Stir in a handful of mini marshmallows or white chocolate chips for texture!

How to Make It:

- 1 Mix the Cake Batter:
- 2 Bake:
- 3 Make the Frosting (Optional):

4 Garnish & Serve:

Tips for Success:

Serving Suggestions:

A scoop of vanilla ice cream

A glass of sparkling lemonade or rainbow sangria

Light tea or fruit punch at parties

Storage & Leftovers:

Fridge: Store covered in the refrigerator for up to 4 days.

Freezer: Unfrosted cake layers can be frozen for up to 2 months. Wrap tightly in plastic wrap and foil.

Make Ahead: Bake and chill the cake the day before for best texture.

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## DIRECTIONS

1. **Mix the Cake Batter:** Preheat oven to 350°F (175°C). Grease a 9x13-inch baking dish. In a large bowl, mix white cake mix, orange soda, vegetable oil, eggs, and orange Jello powder until smooth and creamy.
2. **Bake:** Pour batter into prepared pan and bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean. Let cool completely.
3. **Make the Frosting (Optional):** Whisk vanilla pudding mix with milk until thickened. Fold in whipped topping. Spread evenly over the cooled cake and refrigerate until ready to serve.
4. **Garnish & Serve:** Top with orange zest or slices of mandarin orange for a fresh finish. Chill for at least an hour before slicing.
5. **Tips for Success:** ? Let the cake cool fully before adding frosting to avoid melting. ? Use room-temperature eggs for a smoother batter. ? Want extra moisture? Poke holes in the baked cake and pour in a mixture of orange juice and powdered sugar for a citrus soak.
6. **Serving Suggestions:** This cake pairs beautifully with:
7. A scoop of vanilla ice cream
8. A glass of sparkling lemonade or rainbow sangria
9. Light tea or fruit punch at parties
10. Serve this for birthdays, barbecues, or any event where you want to bring a pop of color and cheer.
11. **Storage & Leftovers:** Fridge: Store covered in the refrigerator for up to 4 days.
12. **Freezer:** Unfrosted cake layers can be frozen for up to 2 months. Wrap tightly in plastic wrap and foil.

13. Make : Ahead: Bake and chill the cake the day before for best texture.
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20. Final Thoughts: This Orange Creamsicle Cake is a sunny, fluffy blast of citrusy joy that couldn't be easier to make. It's the kind of dessert that always disappears fast and has people asking for the recipe-especially once they realize how few ingredients are involved.
21. If you try it, I'd love to hear how it turns out! Share your photos and tag @chefmaniac for a chance to be featured. Happy baking! ??

## TIPS FOR SUCCESS

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? Want extra moisture?

Poke holes in the baked cake and pour in a mixture of orange juice and powdered sugar for a citrus soak.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/fluffy-orange-creamsicle-cake-the-easiest-citrus-cake-ever/>