

Mandarin Orange Pineapple Cake - A Southern Classic Bursting with Sunshine

Mandarin Orange Pineapple Cake - My Grandmother's Favorite



OVEN
350°F

TIME
2 min

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INGREDIENTS

For the Cake:

- 1 box Duncan Hines Butter Cake mix
- $\frac{1}{2}$ cup Wesson oil (or vegetable oil)
- 1 (11 oz) can mandarin oranges, with juice
- $\frac{1}{2}$ cup sugar
- 4 eggs

For the Frosting:

- 1 (12 oz) tub Cool Whip
- 1 small box instant vanilla pudding mix
- 1 (16 oz) can crushed pineapple, drained (reserve juice)

DIRECTIONS

- 1.** Step 1: Preheat and Prepare: Preheat oven to 350°F. Grease and flour three 8-inch or 9-inch cake pans and line the bottoms with wax or parchment paper.
- 2.** Step 2: Make the Batter: In a large mixing bowl, combine the cake mix, oil, mandarin oranges with juice, sugar, and eggs. Beat at medium speed for about 2 minutes until well combined and slightly fluffy.
- 3.** Step 3: Bake the Layers: Divide the batter evenly between the prepared pans. Bake at 350°F for about 20 minutes, or until the centers bounce back when touched and a toothpick comes out clean.
- 4.** Cool the cakes in the pans for 10 minutes, then turn them out onto cooling racks to cool completely.

SWAPS & NOTES

and Swaps Cake mix : While Duncan Hines Butter Cake mix is a classic, yellow cake mix works great too.

Cool Whip substitute : You can use stabilized homemade whipped cream, but Cool Whip gives that nostalgic consistency.

Fruit : Don't skip the juice-it's what gives the cake its ultra-moist, citrusy personality.

TIPS FOR SUCCESS

Line your pans to avoid sticking-it's a soft cake and benefits from gentle handling.

Chill before serving to help the frosting set and the flavors meld.

Use a serrated knife for clean slices after chilling.

