

## Mandarin Orange Pineapple Cake: The Easiest Sunshine Cake Recipe

Mandarin Orange Pineapple Cake



**TIME**  
**2 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

For the Cake:

- 1 box Duncan Hines Butter Cake mix
- 1/2 cup Wesson oil
- 1 can (11 ounces) mandarin oranges, with juice
- 1/2 cup sugar
- 4 eggs

For the Icing:

- 1 tub (12 ounces) Cool Whip
- 1 small box instant vanilla pudding mix
- 1 can (16 ounces) crushed pineapple

### DIRECTIONS

1. Preheat your oven to 350 degrees : Fahrenheit.
2. Grease and flour three cake pans, then line them with wax paper.
3. In a large mixing bowl, combine the butter cake mix, oil, mandarin oranges with juice, sugar, and eggs.
4. Mix on medium speed for 2 minutes, until the batter is smooth and well combined.
5. Divide the batter evenly among the prepared pans.
6. Bake for about 20 minutes, or until the center of each cake layer springs back when lightly touched.
7. Let the cakes cool in the pans for 10 minutes.
8. Remove the layers from the pans and cool completely on wire racks.
9. Make the Icing: Drain the crushed pineapple, reserving the juice.
10. In a bowl, mix the crushed pineapple with the instant vanilla pudding mix.
11. Fold in the : Cool Whip until fully combined.
12. If the icing is too thick, stir in a little reserved pineapple juice until it reaches a spreadable consistency.
13. Frost the Cake: Once the cake layers are fully cooled, frost the cake with the pineapple icing.
14. Chill the cake in the refrigerator before serving.
15. Store leftovers in the refrigerator, where the cake will continue to get even better by the next day.

### SWAPS & NOTES

Be sure to use the mandarin oranges with their juice in the batter for the best flavor and moisture.

If the icing feels too thick, use a little of the reserved pineapple juice to loosen it.

This cake is traditionally served chilled, so plan for refrigerator time after frosting.

You can make it as a layer cake as written, or adapt it to a 9x13-inch pan for a more casual presentation.

### TIPS FOR SUCCESS

One of the best things you can do for this recipe is make sure the cake layers are completely cool before frosting.

Since the icing is light and fluffy, it spreads best over chilled or room-temperature cake without melting or sliding.

It is also worth taking a little care when preparing the pans.

Because the cake is very moist, greasing, flouring, and lining the pans helps prevent sticking and keeps the layers intact when turning them out.

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

Original recipe: <https://chefmaniac.com/mandarin-orange-pineapple-cake-the-easiest-sunshine-cake-recipe/>