

“East Tennessee Big Orange” Cake



We realize that many factors influence your decision to move and begin a new career, and beautiful East Tennessee offers something for every aspect of your life. From your family and your health and well-being to your love for the outdoors or the opera, come see why East Tennessee can offer you the best of all worlds.

1 yellow cake mix

11 oz. can mandarin oranges (do not drain)

1/2 cup oil

4 eggs

9 oz. cool whip

1 small package instant vanilla pudding

20 oz. can crushed pineapple (drained)

Combine the first four ingredients to make the cake batter. Pour batter into two lightly greased 9 inch round pans. Bake at 325 degrees for 15-20 minutes or until done (check this by inserting a toothpick into the center, if the toothpick comes out clean the cake is done). Cool cake in pans about 10 minutes, then cool completely on wire racks.

Mix the last three ingredients to make the frosting. Frost the cooled cake. Decorate with candied orange slices or as desired.