



Category (Cakes)

Pineapple Orange Cake

Submitted by (Nancy Carmack from Taste of Home)

<p><u>Recipe</u></p> <p>1 pkg 18 ¼ oz yellow cake mix 1 11 oz can mandarin oranges, undrained (packed in own juice, no sugar) 4 egg whites ½ c unsweetened applesauce 1 20 oz can crushed pineapple, undrained (packed in own juice, no sugar) 1 1 oz pkg sugar free instant vanilla pudding mix 1 8 oz carton reduced fat whipped topping Non-stick coating spray for baking dish</p> <p>In a large bowl, beat cake mix, oranges, egg whites, and applesauce on low speed for 2 minutes. Pour into a 9 X 13 X 2 baking dish. Bake at 350 degrees for 25-30 minutes or until toothpick inserted in the center comes out clean. Cool on a wire rack. In a bowl, combine pineapple and pudding mix. Fold in whipped topping just until blended. Spread over cake. Refrigerate for at least 1 hour before serving.</p>	<p><u>Grocery List</u></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><u>Side dish</u></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><u>Tips/Helpful hints</u></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>