

Orange Pineapple Dream Cake

Titus Tea 2013

- Ingredients:**
- 1 18.25 Ounce Orange Cake Mix
 - 1 Pineapple Flavored Gelatin (4 serving size)
 - 3 Eggs
 - ½ Cup vegetable oil
 - ¾ Cup Orange Juice
 - ¾ Cup Water

 - 4 Ounces Cream Cheese (Softened)
 - 1 Instant Vanilla Pudding Mix (4 serving size)
 - 1 8 ounce can crushed Pineapple (small can)
 - 1 8 ounce container Frozen whipped topping, thawed

Directions:

1. Preheat oven to 350°F. Grease and flour 2 8" round cake pans.
2. In large bowl, beat together cake mix, gelatin mix, eggs, oil, water and juice on low speed until moistened (about 30 seconds). Beat at medium speed for 2 minutes.
3. Bake about 30 minutes till toothpick inserted in center comes out clean.
4. Remove from oven, cool 5 minutes in pans.
5. Place cake upside down on plastic wrap over a cooling rack. Then cover cake with another piece of plastic wrap. (Cake will not stick to plastic wrap). See pictures on back.

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Shopping List:

- 1 18.25 Ounce Orange Cake Mix
- 1 Pineapple Flavored Gelatin (4 serving size)
- 1 Instant Vanilla Pudding Mix (4 serving size)
- 1 8 ounce can crushed Pineapple (small can)
- ½ Cup vegetable oil
- ¾ Cup Orange Juice
- 4 Ounces Cream Cheese
- 1 8 ounce container Frozen whipped topping

Be sure layers are top side down. If cake is still slightly rounded after covering with plastic wrap, use the bottom of the cake pan to gently press till flattened.



Cooled cakes may be frozen. Thaw before decorating.

Frosting/Filling Directions:

1. In a medium bowl, beat softened cream cheese.
2. Add pineapple (including all juice) and pudding mix. Beat well.
3. Thoroughly fold in 8 ounce container of thawed whipped topping.
4. Divide topping in half for center and top of cake. Decorate TOP SIDES DOWN.
5. Cover loosely and refrigerate.

