

Pig Pickin Cake (TAMMY'S VERSION)

For the Cake

1 WHITE CAKE MIX

1 CUP MILK OR 3/4 CUP OF ORANGE JUICE

1-3 OZ. PACKAGE OF ORANGE GELATIN

3 LARGE EGGS (ROOM TEMP.)

1/2 CUP BUTTER (SOFTENED)

1-15 OZ. CAN MANDRAIN ORANGES (DRAINED)

Mix the Above ingredients together (minus the drained oranges). Mix well then fold in the oranges (do not run through an electric mixer) just fold and stir with a large spoon. Divide batter into two well-greased and floured 8" round cake layers and bake at 350 degrees for about 35 minutes. (May take longer so check with a toothpick and cook until done) Flip out on parchment and cool on a cooling rack before icing cake.

For the Icing:

8 OZ. COOL WHIP TOPPING

1-20 OZ. CAN CRUSHED PINEAPPLE WITH JUICE!

1-5 OZ. BOX INSTANT VANILLA PUDDING

Mix the can of pineapple with juice with the pudding with a whisk. Add cool whip and beat until well blended. Ice the orange cake layers and refrigerate cake. Enjoy!