

Mandarin Orange Cake



18 oz unprepared yellow cake mix
¾ C unsweetened applesauce
3 egg whites
1 egg
11 oz can mandarin oranges (I would use two cans and cut oranges in half or thirds)

1 small instant coconut or vanilla pudding mix
20 oz can crushed pineapple and the juice
8 oz lite whipped topping

Thoroughly mix the cake mix with the applesauce, the juice of the mandarin oranges (one can only), the egg whites, and the egg. Fold in the mandarin oranges. Pour into a 9 X 13 inch cake pan that has been sprayed with cooking spray. Bake for 30-40 minutes at 350 ° F. (I suggest started at 25 min and checking for doneness). Cool completely. Mix the pudding mix with the crushed pineapple and fold in the whipped topping. Spread on the cooled cake. (I like putting a dollop on each piece so you can store the cake longer). Top with more mandarin oranges if desired. Refrigerate if topping is spread all over or just refrigerate topping.