

# HAWAIIAN CAKE

Every year since we moved back to Minnesota, Deeann and I have had a Groundhog's Day party at our house (it's the only "weather" holiday). I always ask my Mom, Jeanne Lufkin, to bring this cake for desert, and it is always a big hit! The frosting is very light and won't overpower you with sweetness, and the pineapple that is mixed in will make you feel like you've been transported to a tropical island...even if you're in Minnesota in February!

## INGREDIENTS:

### CAKE:

1 Box Yellow Cake mix (with pudding)  
4 Eggs  
1 11 oz. Can Mandarin Oranges *plus juice*  
½ Cup Vegetable Oil

### TOPPING:

12 oz. Cool Whip, thawed  
1 Box Instant Vanilla Pudding  
16 oz. Crushed Pineapple *plus juice* (natural juice, not sweetened)

## DIRECTIONS:

Preheat oven to 350 degrees, then grease and flour a 9 X 13 cake pan, or 2 8 X 8 pans.

Combine the ingredients for the cake, then bake as directed on the box. When done, remove from oven and allow to cool completely in the pan.

When the cake is cool, combine the ingredients for the topping in a large mixing bowl and beat at medium speed until thick, 2-3 minutes.

Spread the topping over the cake, then refrigerate until ready to serve.