

Lynda's Cheater's Orange Marmalade Cake

Cake:

- 1 Duncan Hines yellow cake mix
- 4 eggs
- 1 cup vegetable oil
- 1 (11 ounce) can mandarin orange segments

Syrup:

- 1/2 cup Fresh Orange Juice
- 1/8 cup Sugar

Filling:

- 12 oz Orange Marmalade

Topping:

- 1 (20 ounce) can crushed pineapple with juice
- 1 (3.5 ounce) package instant orange (if you can find it) or vanilla pudding mix
- 1 cup Chilled Heavy Cream
- 2 Tbls Confectioner's
- 1 tsp Vanilla

To Make the Cake:

- Preheat oven to 350 degrees F (175 degrees C).
- Grease and flour two 9 inch cake pans.
- In a large bowl, combine cake mix, eggs, oil and mandarin oranges with juice.
- Beat until smooth.
- Pour batter into prepared pan and rap pan on the counter to release air
- Bake in the preheated oven for 25 or until a toothpick inserted into the center of the cake comes out clean.
- Allow cake to cool on racks for 20 minutes

Add the Syrup:

- While cake is cooling make the syrup by stirring together the juice and sugar until sugar dissolves.
- Prick cake with a toothpick every 1/2 inch
- Spoon syrup gradually until no more will absorb.
- Cool layers completely.

Add the Filling:

- Heat marmalade over medium low heat until just melted.
- Cool 5 minutes

- Spread 2/3 over the bottom layer then place second layer on top.

Make the Topping:

- In a large bowl, beat together pineapple with juice and dry pudding mix until blended.
- Set aside to firm up.
- In another bowl whip the cream, sugar, and vanilla until you have firm peaks.
- GENTLY stir the two together.

Frost the Cake:

- Use the remainder of the filling on the center of the top layer to within 1-1/4" of the edge.
- Frost the sides and the edges of the top of the cake.

Allow to chill in the refrigerator for at least **two hours** before serving.