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Mandarin orange cake with pineapple

The tangerine orange cake with pineapple glaze is so light and refreshing and starts with a mixture of cake and tangerine oranges, then topped with a glaze made with crushed pineapple and vanilla pudding. Also known as Pig Pickin' Cake, this simple cake recipe is absolutely amazing! The tangerine orange cake is so easy to make and the frost is much easier than the traditional icing that I love. I really don't like the traditional icing cake, but the pineapple topping for this cake recipe is completely different. The glaze is so light that you can just eat it with a spoon - it's just so delicious! I also love that this cake starts with a boxed cake mix and requires only a few simple ingredients - definitely my favorite kind of recipe! Don't know why this cake is sometimes called a pig pickin' cake - I think it's a southern thing?! I've been making and eating this cake since I was young and never heard that until I posted the recipe here a few years ago and all the comments started coming in! Apparently it's a popular recipe and is often called pig pickin' cake! I don't really understand that name, but no matter what you call it, this cake is amazing. And has nothing to do with pigs! Mandarin Orange Cake has been one of my absolute favorite desserts for years and I'm not even a huge fan of cake, so it's something to say. There is just something about the light, fruity taste in the cake that makes it the perfect dessert. Even if you don't consider yourself a cake person, you should try this one. It's so moist and full of flavor and you eat it chilled, making it look like a much more quirky dessert than just ol' cake! With a combination of refreshing and light flavor this tangerine orange cake and icing - I promise this cake will be a big hit at the next party! Ingredients in tangerine orange cake to make the tangerine orange cake you need: - yellow cake mix -1/2 cup butter (You can use regular vegetable oil, but the last couple of times I made this cake, I used coconut oil and it's perfect for this cake, you really can't taste much of the coconut flavor - I was kind of hoping that the taste would be a little stronger because it would steam so well with oranges and pineapple! But the consistency is still the same and I would feel like it's making the cake just a little healthier too! -4 eggs -11 ounces can tangerine oranges (with juice!) To make pineapple topping for the tangerine orange cake you need: - 8 ounces container Cool Whip -1 small can shredded pineapple (8 ounces) - do not drain the juice! -1 small packet of vanilla instant pudding How to make a tangerine orange cake : To make the cake, mix all the ingredients together to pour into a greased pan. If you use a 9X13 pan, the cake will bake for 350 in 35 minutes. If you do do Cake in a bundt pan (rather than 9X13), the cooking time will be closer to 45 minutes. Once the cake is cooled, make the pineapple icing. Mix the pineapple and pudding together in a medium bowl. Let the mixture set for a few minutes until lightly thickened, then fold in a cool whip. Spread the pineapple topping on the cake and refrigerate until ready to serve. Store leftovers in the fridge as well. I think that's part of why it's my favorite summer cake - it's served cold! Tips for making a cake in a Bundt pan (and get the bundt cake out of the pan too!) there is nothing worse than making a delicious bundt cake and then getting stuck with it when you're trying to get it out of the pan! It may take a bit of trial and error depending on which Bundt pan you use, but over the years I've learned a few tips to help make sure your cake comes out successfully! - Use a quality non-stick pan like this one. They are not very expensive and the investment will be worth it when your cakes come out nicely every time! Grease the pan! I know. You wonder why you need to grease a non-stick pan because normally you don't! In fact, most of your non-stick pans will tell you not to use cooking spray at all because it will build on the pan and make it less effective over time. It's true, but you still need to grease the pan somehow or it's likely to stick. I have a very nice nonstick Bundt pan and I was happy to try it because I was told that nothing would stick to it and that it should not be smeared at all. The cake was completely stuck in the pan when it was made baking!! If you have a non-stick frying pan, grease it with a molten cut. I was luckier with the cut than with the butter. Just melt a little cut and then apply to the entire inside of the bundt pan with a dough brush. If you don't have a nonstick pan, you can use this type of cooking spray - it works miraculously because there is flour mixed with spray. I have an old pan that is not non-stick, and when I use this spray, my Bundt cakes come out completely every time. If your pan is really old and inside is really scratched and your cakes keep sticking, it may be time to get a new pan! Also, make sure to grease the pan right before pouring the dough in. -Let the cake cool before you try to get it! If you try to get the cake right after pulling it out of the oven, it will probably fall apart. You don't want it to cool down completely either, but giving a cake About 10 minutes should allow the cake to be cool enough to get out of the bundt pan easily. -Relax on the edges of the cake with a knife. If you turn around Pan upside down and wait a couple of minutes and it still doesn't come out, try to determine which part of the cake is stuck. Often, there are only one or two pieces that are stuck and you can very gently slide the butter knife between the cake and the side of the pan to get it unstuck. Cake: 1 yellow cake mix1/2 cup oil4 eggs11 ounce can tangerine oranges with juiceFrosting:8 ounces Cool Whip1 sm. can shredded pineapple 8 oz1 sm. pkg vanilla pudding instant for cake: Mix all the ingredients together and bake for 350 for 35 minutes. If you make a cake in a bundt pan (rather than 9X13), the cooking time will be closer to 45 minutes. Once the cake is cooled, mix the pineapple and pudding together. Let set for a few minutes until slightly thickened, then fold in a cool whip. Spread on the cake and refrigerate until ready to serve. Enjoy! UPDATE: The last couple of times I made this cake, I used coconut oil and it's perfect for this cake. You really can't taste most of the coconut flavor - I was kind of hoping that the taste would be a little stronger because it would pair so well with oranges and pineapple! But the consistency is still the same and I would feel like it's making the cake just a little healthier too! Notes: If you are using a bundt pan, make sure you spray the pan very well. It's so frustrating to make the perfect cake and then it's stuck in the pan and fall to pieces! If it still doesn't come out easily, you can use the knife to get around the edges (carefully!) to loosen the cake and help it come out in one gorgeous piece. Good luck! In addition, this cake should remain in the fridge. I think that's part of why it's my favorite summer cake - it's served cold! Mention @jessicalovesbutter tags #jessicalovesbutter! Can you replace Cool Whip? If you can't find Cool Whip where you live, or you prefer not to use it in recipes, you can use stabilized whipped cream instead. If you just use regular whipped cream, the consistency will be too light and the cream won't hold very well when mixed in a jelly salad. It's very easy to make your own stabilized whipped cream and it only takes a few minutes! See homemade whipped cream recipes here. Love cake? So are we! Here are some of our favorite cake recipes: Mandarin orange cake with pineapple icing is a light and refreshing dessert that starts with a cake mix that mixes with tangerine oranges. This delicious cake recipe (aka Pig Pickin' Cake) is topped with an amazing topping made with shredded pineapple and pudding mixture. Margie has been an online writer for several years. Her articles focus on great Southern-style recipes for Case. Mandarin Orange Cake Recipe with Pineapple FrostingMandarin Orange Cake is also called Pig Pickin' or Pig Lickin' Cake! I think it was called that because you make a pig yourself eat it! This cake is so so creamy, and filled with different flavors of tangerine oranges and pineapple. The recipe is simple with cake mixture and tangerine oranges. It's deliciously topped with a lightly sweetened icing with a cool whip, pineapple, and instant pudding. This delicious dessert will enjoy for every occasion, an excellent choice for a birthday cake! Assemble IngredientsIngredients1 field of yellow or butter cake mixture 1/2 cup rapeseed oil 4 eggs 1 small can of tangerine oranges and juice 1 stick margarine Instructions Preheat the oven to 350 degrees Fahrenheit (325 degrees Fahrenheit for dark pans). Beat with an electric mixer in a large bowl, cake mixture, rapeseed oil, eggs, tangerine oranges, and margarine. Strike at low speed for 30 seconds to mix and then beat at medium speed for 2 minutes. Pour into a greased or sprayed 13-inch x 9-inch pan. Place the cake in the preheated oven, bake for 35 minutes or when the toothpick inserted into the middle of the cake comes out clean. Set the cake aside to cool, about an hour. Or you can make a layered cake by pouring in two greased butter and floured 9-inch round cake pans. Preheat the oven to 325 degrees Fahrenheit and bake for 30 minutes. Mandarin orange cake makes for awesome birthday cake. Pineapple Frosting! love the cool icing whip because it had a light taste and not so sweet sweet! This icing is like the cakes you buy at the supermarket bakery. Ingredients 6-ounce box vanilla instant pudding 8 ounces Cool Whip 16 ounces can crush pineapple and juice Instructions In a medium bowl to stir together a crushed pineapple and instant pudding. Gently fold in a cool whip, put on a chilled cake. Keep the cake in the fridge. How to Make Cool Whip FrostingPig Pickin' Cake Recipe Video And Answers: Can I add pineapple to the tangerine orange cake mix instead of glaze? Answer: No, I wouldn't do that. There are pineapple cake recipes. You don't want too much moisture in the cake dough or it doesn't turn out right.© 2018 Margie's Southern KitchenJoin about this Tangerine Orange Cake! Lisa from the US January 19, 2020: Gosh, your cake looks delicious! My family loves all that citrus- in the ingredients. I recently made lime cake and lime cupcakes. Your recipe may be one of the cakes I want to bake this year. I love orange and pineapple. Both are my favorite fruits. Thanks for sharing the recipe. Margie's Southern Kitchen (author) from the U.S. April 11, 2018: Hello Larry! I know you will love this delicious cake. It's hard to just have one piece. Many of these recipes I have had in my recipe box for years. Thank you for stopping by! Larry W Fish from Raleigh on April 11, 2018: This cake looks delicious. I can't wait to try it myself. Margie, you have a lot of delicious recipes. Margie's Southern Kitchen March 21, 2018: You are very welcoming to Janisa! Janisa Janis Land on March 20, 2018:@MargielLynn, thanks for the offer. I plan to try to do it soon! Margie's Southern Kitchen (author) from the U.S. March 20, 2018: Linda is delicious to me! I love sweets and this one is a very good dessert! Thank you for stopping by! Linda Crampton from British Columbia, Canada March 20, 2018: The cake definitely sounds delicious! I love the look of the creamy glaze and the thought of orange and pineapple flavor. Margie's Southern Kitchen (author) from the U.S. March 20, 2018: Hello Dora, it's a delicious cake! I hope you try someday! Dora Weiters from the Caribbean March 20, 2018: Thanks for the recipe. Mandarin orange should make it special. That's what it looks like. Margie's Southern Kitchen (author) from the U.S. March 20, 2018: Mary is a favorite in our home! Hope you'll like it! Mary Wixon from Brazil March 20, 2018: It looks very good, I love citrus cakes, cookies and cupcakes. I'll have to make a few adjustments because of my location and availability of products, but I see it becoming a favorite in my family. Margie in Southern Kitchen (author) from the U.S. On March 19, 2018: I just love to have fun! I thought they were cute names! I'm sure the name was chosen by people who ate more than one piece! Hee, hi! FlourishAnyway from THE USA on March 19, 2018:I love the name Pig Likin. It looks delicious. Margie Southern Kitchen (author) from the US March 2018: Hi Janisa, I even have recipes to do it from scratch! Just Google it! It's so delicious! Janis from Earth March 19, 2018: Interesting cake! I never thought mixing pineapple and tangerines for cake seems to be a delicious combination. I want to try to do it completely from scratch if I do it. This is. mandarin orange cake with pineapple frosting, mandarin orange cake with pineapple icing, mandarin orange cake with pineapple whipped cream frosting, mandarin orange cake with pineapple cool whip frosting, mandarin orange cake with pineapple whipped frosting

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