

# Million Dollar Cake!!

Happy Friday Friends! This week has been one that I am glad to check off my list. With all the freezing rain and hours of traffic I've suffered through, I just want to enjoy an evening of snuggly pajamas, hot apple cider and a crackling fire.

I wish I could say I have absolutely no plans for the next two days but at least this weekend will be filled with fun, friends and family. One thing I love to do during the winter months is thumb through my cookbook collection for new cake recipe inspiration since cake is my favorite dessert.

I recently ran across this Million Dollar Pound Cake recipe in a Southern Living cookbook and remembered that I baked and shared this cake when I first started blogging.

I even made two videos "before and after" and since I didn't know how to merge the two, you will have to watch both. #ahotmess, Sorry! I will attach the videos at the end of this post. This cake is deliciously filled with lots of basic ingredients and it yields a large cake so you will need a real pound cake pan to hold all the buttery batter. This cake would be perfect to serve at Easter. Add fresh fruit and whipped cream or serve it plain, either way this Million Dollar Pound Cake is a winner.

Until next time,

Enjoy!

Please continue to Next Page (>) for the full list of ingredients and complete cooking instructions.

## Ingredients->

1 (18 1/4 ounce) package yellow cake mix  
3 eggs (or as called for by your cake mix)

1/3 cup oil (or as called for by your cake mix)  
1 1/3 cups water (or as called for by your cake mix)  
8 ounces cream cheese  
1 1/2 cups confectioners' sugar  
1 (20 ounce) can crushed pineapple in juice  
2 (8 ounce) cans mandarin oranges, drained  
1 (3 1/2 ounce) package vanilla instant pudding mix  
1 (8 ounce) container frozen whipped topping, thawed

**Directions->**

1 Mix and bake cake mix as per package instruction for two 8 or 9 inch round layers.  
2 Let layers cool, and then split each layer in half so as to have 4 layers.  
3 In a large bowl, whip cream cheese until soft, and then gradually mix in confectioners' sugar.  
4 Stir in the pineapple with juice and the drained mandarin oranges, reserving about 5 mandarin orange slices to decorate the top of cake.  
5 Mix in the dry pudding mix.  
6 Fold in the whipped topping.  
7 Place one cake layer on a cake plate cut side up; spread with frosting.  
8 Place another layer cut side down on the first one, and top with more frosting.  
9 Repeat until all layers are used, spreading last bit of frosting on top and sides of cake.  
10 Decorate with reserved mandarin orange slices.  
11 Refrigerate overnight before serving.