

Million Dollar Cake!!

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.