

ORANGE DREAMSICLE CAKE

Ingredients

- 1 Pkg Yellow Cake Mix
- 2 Pks Orange JELL-O
- 1 Pk Vanilla Instant Pudding
- 1 Cup 2% Milk
- 2 Tsp Vanilla
- 1 Tub Cool Whip

Directions

Bake the cake as directed in a 9×13" pan. Let cake cool completely. Poke holes in cooled cake. Mix 1 package orange gelatin dessert with 1 c. boiling water and 1 c. cold water. Pour over cake. Cover and refrigerate for 4 hours. Mix pudding mix with cold milk the other package of orange gelatin dessert and vanilla. Beat by hand with a whisk until thickened. Fold in the whipped topping. Frost the cake with the pudding mixture. These instructions will make a single layered amazing cake that is delicious!

PLEASE NOTE: To get the layered look as in this particular picture – make your cakes in well greased and floured pans – follow baking instructions. I then tip them out onto cooling rack and invert back onto a cookie sheet. Proceed to poke holes and do the jello thing and refrigerate (or put out on the cold enclosed back porch as we do). It is a little tricky

to get the layers – but I love our pan lifters to help with this process. (most people use these to take pizza off their grills, but I use it a lot for cakes)!

source:tomatohero.com