Pineapple Orange Cake

For the cake:
1 18.25 ounce box yellow cake mix with pudding in the mix
1 11 oz can mandarin oranges, NOT drained
4 eggs
1/3 cup vegetable oil

For the frosting:
1 16oz container whipped topping (Cool Whip)
1 20 oz can crushed pineapple, NOT drained
1 5.9 oz box instant vanilla pudding

Method: Preheat oven to 350. Grease a 13x9 pan. In a large bowl, mix together the cake mix, oranges, eggs, and oil by hand thoroughly. If you wanted to use a mixer, I would say put the mix, eggs, oil, and the juice from the oranges in then mix until well blended, then stir in the mandarin segments by hand. Pour into your prepared pan, and then bake for 35-40 minutes. Set aside to cool completely.

For the frosting, fold together the cool whip, undrained pineapple, and pudding mix and blend well. Spread this mixture over the cake, then cover and refrigerate. These cakes will need to be kept refrigerated until serving time.