

Tropical Sunshine Cake

Ingredients

33 oz lemon cake mix
2 tsp orange extract
1/2 tsp orange food color
6 oz orange gelatin
4 cups water, cold
6 1/2 oz vanilla pudding, instant
2 cups milk
2 tsp vanilla
2 tsp orange extract
1 1/2 cups whip topping



A light summer lemon cake, layered with orange and vanilla. A great way to end a summer meal.

Directions

Prepare cake according to package directions, incorporating first amount of orange extract and orange food color. Bake according to package directions in prepared 12x20x2 pan.

Remove from oven and cool for 30 minutes.

Poke holes in cake with large fork.

Heat half the water until very hot. Dissolve gelatin in hot water. Add remaining half of water, stir to completely dissolve gelatin. Pour 4 cups gelatin mixture slowly and evenly over each cake and let run into holes.

Cover and chill cake.

In a mixing bowl combine pudding mix with milk until thickened. Add vanilla and second amount of orange extract. Fold in whipped topping. Spread evenly over cake.

Yield 40 servings

Nutritional Information

Calories 187, Fat 5g, Carbohydrate 32g, Cholesterol 1mg, Sodium 284mg, Fiber 1g, Iron 1mg

