



MY MOIST ORANGE CAKE

NIBBLEDISH CONTRIBUTOR

Ingredients

CAKE:

1 box yellow cake mix (I always use Duncan Hines)

1/2 cup vegetable or corn oil

4 large eggs

1 cup pureed mandarin orange (see below)

1/2 cup raisins

CREAM CHEESE FROSTING:

1 package (8 oz) cream cheese, softened

1 stick (1/2 cup) butter, softened

3 cups powdered or confectioners' sugar

2 tablespoons pureed mandarin orange

PUREED MANDARIN ORANGE:

1 CAN (11 OZ) mandarin orange, with juice

freshly squeezed juice of 1 lime

Instructions

- Preheat oven to 350 F. Grease (or lightly spray with cooking oil spray) and line bottom of two 9-inch baking pans; set aside.
- Using food processor or blender, puree mandarin orange (with juice) and lime juice and measure 1 cup pureed mandarin orange for the cake.
- Place cake mix, oil, eggs, 1 cup pureed mandarin orange in a large mixing bowl. Beat using electric mixer, start with low speed and increase to medium speed to blend well. Fold in raisins. Divide cake batter into prepared pans and bake at 350 F. Check cake for doneness after 30 minutes (cake is done when it is golden brown and wooden skewer inserted in center of cake comes out clean). Let cool completely before frosting.
- Prepare the frosting. In a large mixing bowl, blend together cream cheese and butter using an electric mixer. Add powdered sugar, a little at a time, blending well on low to medium speed. Then slowly mix in pureed mandarin orange and blend until smooth and fluffy. Fill and frost cake and garnish with mandarin orange wedges and raisins.