

# Canary Cake



## Ingredients

### Cake:

1 box yellow cake mix  
1 8oz mandarin oranges (with juice)  
3/4 cup vegetable oil  
4 eggs

### Icing:

16oz Cool Whip  
1 cup Southwestern Produce Pecans finely chopped  
1 cup Southwestern Produce Pineapple chunks (finely chopped with juice)  
1 cup finely shredded coconut  
1 5.1oz box vanilla instant pudding

## Directions

1. Preheat oven to 350°
  2. Grease and line with parchment paper 2 8x8 round cake pans.
  3. Mix cake mix, oranges and juice, vegetable oil, and eggs using a mixer fitted with a paddle attachment for 30 seconds on low speed. Scrape down the sides then mix for 2 minutes on medium speed.
  4. Pour batter into cake pans and bake for 25-30 minutes until toothpick comes out clean. Let cakes rest for 30 minutes then remove onto cooling rack to finish cooling. Let cakes cool completely before icing.
  5. Stir cool whip and pudding mix together until smooth, not grainy. Then mix in pecans, coconut, and pineapple with juice. Spread on cake and keep refrigerated.
- \*Tip 1: I like to use frozen shredded coconut. Some come finely chopped but if not just pulse in a food processor. The pineapple should also be pulsed in the food processor until it resembles can of crushed pineapple.
- \*Tip 2: Plan ahead! Your frozen cool whip, frozen coconut, and frozen pineapple all need to be thawed. Put them in the refrigerator the night before baking.