

Orange-Pineapple Cake

Cake

1 Duncan Hines Butter Cake Mix

1/2 cup oil or one stick of butter (I use butter)

4 eggs

1 small can of mandarin oranges with the juice

Make three layers. Cook 20-25 minutes. 325 degrees Don't let it get to brown.

Icing

1 small box of vanilla instant pudding

1 large cool whip (you probably don't need all of the cool whip)

1 small can of pineapple

Jeanette, I divide the cool whip mixture. I add extra juice to the icing that I put between the layers. It makes the cake moist. I even poke holes in it with a straw so it will soak into the cake. It is always better to make the cake the day before you plan to serve it.

Below is the other recipe that I meant to send you.

Pineapple Cheese Casserole

6 tablespoons of flour

1 cup of sugar

2 large cans of chunk pineapple (reserve juice)

2 cups of grated cheddar cheese (mild or sharp)

1 cup of Ritz crackers crushed

3/4 stick of butter

Drain pineapple (reserve 6 tbsp. of juice). Mix together flour and sugar. Add juice. Mix pineapple and cheese. Melt butter in casserole dish. Pour mixture into the casserole dish. Add crushed crackers on top. Recipe says bake for 30 minutes at 350 degrees. (I usually bake about 5 to 10 minutes longer. My oven temperature may be off a little. It also depends on how shallow the baking dish is.) It should start to bubble around the edges when it is done.

Take care and I hope to see all of you soon. Happy Labor Day! I know all of you need a break for what lies ahead.

Love you.

Phyllis