

Citrus Cream Cake

Ingredients

- 1 White Cake Mix
- 1 1/3 c Sour Cream
- 3 Eggs
- 1/4 c Vegetable Oil
- 2 T Orange Zest
- 1/4 c Orange Juice
- 1/4 c White Wine
- 1/4 c Powdered Sugar
- 8 oz Whipped Topping
- 11 oz Mandarin Orange Segments
(drained)
- 1 Lemon Flavor Pudding Mix
(4-serving size)

Instructions

- 1.Preheat oven to 350 degrees. Spray 2 (9-inch) round cake pans with cooking spray; set aside. Place cake mix, pudding mix, 1 cup of the sour cream, eggs, oil, 1/4 cup water, white wine, orange juice, and orange zest in large bowl. Beat with electric mixer on low speed 1 minute; scrape bowl. Beat on medium speed an additional 2 minutes. Pour evenly into prepared pans.
- 2.Bake 25 to 30 minutes or until toothpick inserted in centers comes out clean. Cool completely.
- 3.Beat remaining 1/3 cup sour cream and powdered sugar in large bowl with wire whisk until well blended. Gently stir in whipped topping. Set aside.
- 4.Place one of the cake layers on serving plate;

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spread with half of the whipped topping mixture.
Top with half of the orange segments. Repeat cake
and topping layers. Garnish with remaining orange
segments. Refrigerate until ready to serve.