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## Mandarin Orange Cake

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This cake is also called “Pig Pickin’ Cake or Pig Lickin’ Cake” in the South. An easy summertime dessert to serve family and guests. My family loves this cake and it is one you will make over and over again. This is a great cake to make for Mom for Mother’s Day, too.

Prep Time 15 mins

Cook Time 25 mins

Total Time 40 mins

Course: Cake

Cuisine: American, southern

Keyword: mandarin orange cake, pig lickin cake, pig pickin cake

Servings: 1 cake

Author: The Southern Lady Cooks

## Ingredients

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- 1 16.5 ounce Duncan Hines Classic Butter Golden Cake Mix
- 3/4 cup cooking oil I use Canola oil
- 4 eggs
- 1 15 ounce can mandarin oranges, undrained (Save several of the orange sections to decorate the top of your cake)
- Frosting
- 1 3.4 ounce box instant vanilla pudding
- 2 8 ounce cans crushed pineapple, undrained
- 1 8 ounce container Cool Whip, thawed

## Instructions

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In a large mixing bowl mix all the cake ingredients listed above until well blended. Spray 3 (9 inch) round cake pans with cooking spray. Fill each cake pan with about 2 cups of cake mix. Bake in preheated 350 degree oven for 20 to 25 minutes checking for doneness as ovens vary. Your layers will be thin. Remove from oven and let cool.

### **Frosting Instructions**

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Combine all the frosting ingredients and mix together with a spoon. I don't use a mixer for the frosting. Frost cake adding frosting between the layers.

### **Notes**

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The original recipe for this cake called for an 11 ounce can of mandarin oranges for the cake. I used a 15 ounce can so I would have extra oranges to decorate the cake with and it worked great. I used all the juice from the 15 ounce can, too. It did not seem to make a difference. You could also bake this cake in 2 layers. You will just have thicker layers. My layers were only about an inch thick. You will not have big layers.

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**Don't forget to pin Mandarin Orange Cake.**