

DESSERT

Mandarin Orange Cake II

12 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
140 min	15 min	35 min	6	\$1.56	594 kcal



If you have approximately 2 hours and 20 minutes to spend in the kitchen, Mandarin Orange Cake II might be an awesome dairy free recipe to try. This recipe serves 6 and costs \$1.56 per serving. One portion of this dish contains approximately 8g of protein, 17g of fat, and a total of 594 calories.

Ingredients

- ☐ 30 ounce mandarin oranges, drained
canned
- ☐ 1/4 cup orange liqueur, such as Grand Marnier
such as grand marnier®
- ☐ 1/3 cup water
- ☐ 1/3 cup white sugar
- ☐ 4 eggs
- ☐ 1/3 cup vegetable oil
- ☐ 1 recipe Frosting or whipped cream (see
Editor's Notes)
- ☐ 18¾ ounce package yellow cake mix

EQUIPMENT Bowl, Baking paper, Oven, Microwave, Measuring cup

Method

- 1 Preheat oven to 350 degrees F (175 degrees C). Line two 8-inch pans with parchment paper.
- 2 In a large bowl, combine yellow cake mix, eggs, mandarin oranges with juice, and oil. Beat well.
- 3 Divide batter into prepared cake pans.
- 4 Bake in preheated oven for 30 minutes or until cake springs back when lightly tapped. Allow to cool.
- 5 While the cakes are cooling, make the simple syrup.
- 6 Combine 1/3 cup water and 1/2 cup sugar in a glass measuring cup. Microwave for 1 minute. Stir to dissolve sugar.
- 7 Pour about 1/4 cup orange liqueur into sugar-water mixture.
- 8 Set one cake layer on a serving plate.
- 9 Brush generously with orange syrup.
- 10 Spread cake with frosting and layer drained mandarin oranges on top of filling. Carefully set remaining cake layer on base.
- 11 Brush top layer with orange syrup. Frost top and sides of cake; decorate top with remaining orange slices, if desired.

Nutrition per serving

594	8 g	17 g	99 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			4.2 g · 26% of daily needs
Fibre			2.7 g · 11% of daily needs
Sugar			63.4 g · 70% of daily needs
Sodium			678 mg · 29% of daily needs
Cholesterol			109 mg · 36% of daily needs
Vitamin C			48.1 mg · 58% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/mandarin-orange-cake-ii-142167