

## Million Dollar Cake

READY IN



595 min.

SERVINGS



8

CALORIES



599 kcal

DESSERT

### Ingredients

- 16 ounce mandarin oranges drained canned
- 20 ounce pineapple rings with juice crushed canned
- 1.5 cups powdered sugar
- 8 ounces cream cheese
- 3.5 ounce vanilla pudding instant
- 8 ounce non-dairy whipped topping frozen thawed
- 18.3 ounce cake mix yellow

### Equipment

bowl

oven

## Directions

Mix and bake cake mix as per package instruction for two 8 or 9 inch round layers.

Let layers cool, and then split each layer in half so as to have 4 layers.

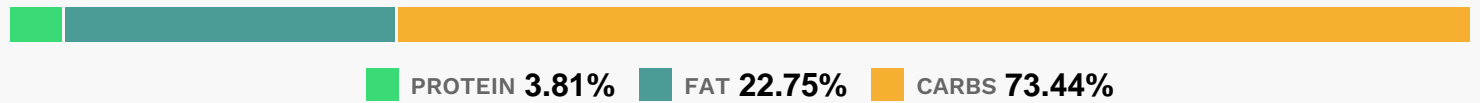
In a large bowl, whip cream cheese until soft, and then gradually mix in confectioners' sugar. Stir in the pineapple with juice and the drained mandarin oranges, reserving about 5 mandarin orange slices to decorate the top of cake.

Mix in the dry pudding mix. Fold in the whipped topping.

Place one cake layer on a cake plate cut side up; spread with frosting.

Place another layer cut side down on the first one, and top with more frosting. Repeat until all layers are used, spreading last bit of frosting on top and sides of cake. Decorate with reserved mandarin orange slices. Refrigerate overnight before serving.

## Nutrition Facts



## Properties

Glycemic Index:3.38, Glycemic Load:0.42, Inflammation Score:-7, Nutrition Score:10.756956525471%

## Nutrients (% of daily need)

Calories: 599.32kcal (29.97%), Fat: 15.41g (23.71%), Saturated Fat: 10g (62.48%), Carbohydrates: 111.97g (37.32%), Net Carbohydrates: 109.51g (39.82%), Sugar: 82.38g (91.54%), Cholesterol: 29.2mg (9.73%), Sodium: 663mg (28.83%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.81g (11.62%), Vitamin C: 25.88mg (31.37%), Phosphorus: 263.24mg (26.32%), Vitamin A: 1181.04IU (23.62%), Calcium: 203.07mg (20.31%), Vitamin B1: 0.28mg (18.92%), Vitamin B2: 0.28mg (16.38%), Folate: 53.76µg (13.44%), Vitamin B3: 2.01mg (10.03%), Iron: 1.78mg (9.89%), Fiber: 2.45g (9.81%), Selenium: 5.82µg (8.31%), Copper: 0.16mg (7.89%), Potassium: 264.38mg (7.55%), Vitamin B6: 0.15mg (7.44%), Vitamin E: 1.08mg (7.2%), Magnesium: 27.87mg (6.97%), Manganese: 0.13mg (6.43%), Zinc: 0.72mg (4.81%), Vitamin B5: 0.4mg (3.97%), Vitamin K: 3.87µg (3.69%), Vitamin B12: 0.18µg (3.06%)