Mandarin Orange Cake II

Prep Time: 10 Minutes | Ready In: 45 Minutes
Cook Time: 35 Minutes | Servings: 144

“Yellow cake with mandarin oranges in the batter. Moist and memorable. Everyone will LOVE it. Fill with a nice Italian Meringue butter cream icing or whipped cream and layer drained mandarin oranges on top of filling. Frost cake with whatever you used for the filling.”

INGREDIENTS:
12 (18.25 ounce) packages yellow cake mix
48 eggs
12 (11 ounce) cans mandarin oranges
4 cups vegetable oil
4 cups water
4 cups white sugar
3 cups orange extract

DIRECTIONS:
You have scaled this recipe's ingredients to yield a new amount (144). The directions below still refer to the original recipe yield (12).
1. Preheat oven to 350 degrees F (175 degrees C). Line 2 - 9 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 2 - 9 inch round pans. Bake in preheated oven for 30 minutes or until cake springs back when lightly tapped. Allow to cool.

4. To make the glaze: In a measuring cup combine 1/3 cup water and 1/2 cup sugar. Microwave for 1 minute. Stir to dissolve sugar. Pour about 1/4 cup orange extract into sugar-water mixture and brush onto cooled layers of cake.