

Debbie's Surry Coconut/Orange Cake

Serves 10-12

Cake:

- 1 box Duncan Hines Super Moist Orange Cake Mix
- 1 small box orange Jell-O

Filling:

- 1 16-ounce container sour cream ¼ cup sugar
- 1 14-ounce bag shredded coconut ¼ cup orange juice

Frosting:

- 1 large container Cool Whip

Prepare cake mix as directed with Jell-O added. Pour into 3 greased 8-inch cake pans and bake according to box instructions. Cool. For the filling, combine sour cream, coconut, and sugar. Pour orange juice over the mixture and stir well. Refrigerate until ready to use. Reserve 1 cup filling and mix with 1 large container Cool-Whip to make the frosting. Place the filling between the cake layers and then frost the entire cake. Place drained mandarin oranges (patted dry) on top, centered on each piece and at bottom edge of the cake.