

Good to Eat![™]

Margaret's Peach Cake

From the Byers Family Cookbook

*A light and refreshing cake
topped with a creamy pineapple
frosting. A family favorite!*



Ingredients

Cake

- 1 box yellow cake mix, without pudding in it
- 3 eggs
- 1/3 cup oil
- *1/3 cup orange juice
- *1 1/2 cup peaches, peeled and chopped in food processor

Frosting

- 1 can (15 oz.) crushed pineapple
- 1 package vanilla instant pudding mix
- 8 to 10 oz. carton whipped topping



Directions

Cake:

- 1 Mix together all ingredients, except peaches, for about 2 minutes.
- 2 Add peaches and mix another minute.
- 3 Bake according to package directions, using the size pan desired.
- 4 Cool. (May use 1 can mandarin oranges, undrained, instead of orange juice and peaches.)

Frosting:

- 1 Mix together crushed pineapple, including juice, and pudding mix.
- 2 Let stand about 5 minutes.
- 3 Fold in the whipped topping.
- 4 Frost the cake. Serve or refrigerate.