

# California Orange Paradise Cake

## Ingredients:

- 1 Box Yellow Cake Mix
- 3 large eggs, lightly whisked with a fork or chopsticks
- 3 large fresh oranges
- 1 cup plain or vanilla yogurt
- 1/3 cup coconut oil
- Coconut oil cooking spray
- Cream Cheese Frosting
- 1 container Paradise Candied Orange Peel

## Directions:

Line a 13 x 9 pan with parchment paper. Spray with coconut oil cooking spray.

Zest 1 orange. Set aside.

Peel all the oranges and place the fresh fruit into a blender with the 1 cup of yogurt. (Yes, you are making a smoothie!)

Blend well. Pour 1 cup of the orange smoothie. Set aside. (The rest of the smoothie is yours to enjoy...with a few Paradise Candied Orange Peels as topping.)

In a large kitchen stand mixer bowl, empty the contents of the cake mix. Sprinkle in the orange zest. Add the eggs, coconut oil and 1 cup of orange smoothie.

Mix well. (Start on slow so the contents of the bowl do not take flight.) In a stand mixer, allow about 2 minutes on medium speed. If mixing with a handheld mixer approximately 5 minutes. (One of the secrets to lovely cakes is avoiding overmixing. You do however want a smooth batter.)

Pour the batter into the prepared 13x9 pan.

Bake in a preheated 350° oven for approximately 28 minutes. Turn the pan mid-bake. (Adjust baking times accordingly. Each oven has their own temperament.)

Once a toothpick inserted in several spots comes out clean, remove the orange cake from the oven. Cool completely on a wire rack.

Frost with cream cheese frosting. Decorate with Paradise Candied Orange Peel.

A recipe from Kim Watkinson of <http://ninjabaker.com/>

