Orange Crunch Cake

By: JPECK. From: AllRecipes.com

"A yellow cake loaded with citrus flavor and with a crunch layer baked right in."

★★★★★

Prep Time:	30 Min	Ready In:	1 Hr
Cook Time:	30 Min	Servings:	10

Original Recipe Yield 2 - 9 inch cake layers

Ingredients: Cake

- 1 cup graham cracker crumbs
- 1/2 cup brown sugar
- 1/2 cup chopped walnuts (alt: sliced almonds)
- 1/2 cup butter, softened

- 1 (18.25 ounce) package yellow cake mix
- 1/2 cup water
- 1/2 cup orange juice
- 1/3 cup vegetable oil
- 3 eggs
- 2 tablespoons grated orange zest

Frosting

- 1 (16 ounce) can prepared vanilla frosting
- 8 oz. container frozen whipped topping, thawed
- 3 tablespoons grated orange zest
- 1 teaspoon grated lemon zest
- 1 (11 ounce) can mandarin oranges, drained

Or..C.West alternative: cream cheese frosting...

- 1/2 cup softened unsalted butter
- 8oz softened cream cheese
- 1 tsp. vanilla
- 2 cups sifted 10x sugar
- 1 tsp. orange juice
- 1/2 tsp grated orange peel.

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch pans. Combine the graham cracker crumbs, brown sugar, walnuts and butter. Divide mixture evenly between the prepared pans. Set aside.

2. In a medium bowl, mix together the cake mix, water, orange juice and oil until blended. Beat in the eggs, one at a time, then stir in the orange zest. Pour the mixture evenly over the crunch layer in the pans.

3. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool for 10 minutes, then invert onto a wire rack and cool completely before frosting. Frost (crunch side up) between layers, on top and sides. Arrange orange sections on top, then refrigerate.

4. To make the frosting: In a medium bowl, beat the vanilla frosting until light and fluffy, then mix in the whipped topping. Stir in the orange and lemon zest. Use frosting on completely cooled cake layers. Or – see alternative icing.