

Orange Crunch Cake

Cake

- 1 cup graham cracker crumbs
- 1/2 cup brown sugar
- 1/2 cup chopped walnuts
- 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*
- 1 (8 ounce) container frozen whipped topping, thawed
- 3 tablespoons grated orange zest
- 1 teaspoon grated lemon zest
- 1 (11 ounce) can mandarin oranges, drained

Directions:

1. Preheat oven to 350° 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.
1. 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.
2. 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.
3. **To Make The Frosting:** Beat the frosting until light and fluffy, and then mix in the whipped topping. Stir in the orange and lemon zest.
4. Frost (crunch side up) between layers, on top and sides. Arrange orange sections on top, then refrigerate.

**Your favorite buttercream frosting can be substituted for the can of prepared vanilla icing.*

