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## **Buddy's Mandarin Cake with Chocolate Frosting**

Makes 8 to 10 servings

### **Ingredients:**

2 Tbsp butter  
6 Buddy's Mandarins, zested, peeled and segmented  
½ cup water or as needed  
1 package (15.25 oz) yellow cake mix  
3 eggs  
½ cup vegetable oil  
½ tsp vanilla extract  
½ tsp salt  
Chocolate frosting (See *Quick & Easy* recipe below.)

### **Instructions:**

Preheat oven to 350 F. Butter two 9-inch round cake pans. Juice 4 mandarins in a measuring cup. Add water to reach 1 cup liquid. In a large mixing bowl, combine mandarin juice, zest, cake mix, eggs, oil, vanilla and salt. Blend with an electric blender for 2 minutes, or until batter is smooth. Divide batter into cake pans. Smooth tops. Bake 24 to 28 minutes, or until a toothpick inserted into center comes out clean. Cool in pans for 10 minutes.

Remove from pans. Transfer to wire racks. Let cool 30 minutes. Transfer cakes to a flat surface. If needed, trim the top with a sharp knife. Transfer one layer to a serving platter. Spread ½ cup frosting over top. Place ½ mandarin sections over frosting. Top with the other layer. Frost the top and sides with the remaining frosting. Decorate top of cake with remaining mandarins.

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For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **Quick & Easy**



Quick & Easy



**THE COSTCO WAY**

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Continued

**Chocolate Frosting**

**Ingredients:**

$\frac{2}{3}$  cup butter

$1\frac{1}{2}$  cups unsweetened cocoa powder

5 cups powdered sugar

$\frac{2}{3}$  cup milk

2 tsp vanilla extract

**Instructions:**

Cream butter and cocoa. Add powdered sugar and milk, alternating. Add vanilla and beat until creamy.

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