

# Celestial Snow Cake

1 pkg butter recipe golden cake mix  
¾ cup oil  
1 small can mandarin oranges w/juice  
4 eggs  
1 cup chopped nuts

Frosting:  
1 small can crushed pineapple, drained  
8 oz Cool Whip, thawed  
8 oz sour cream  
1 cup powdered sugar

Preheat oven to 325°. Grease and flour three 9" round cake pans or a 13x9 pan.

In a large bowl combine cake mix, oil, eggs and juice from oranges. Blend until moistened then mix on medium speed 4 minutes. On low, add oranges and nuts just until combined. Spread into cake pans and bake 30-45 minutes or until done. Cool completely on wire racks.

For frosting, combine pineapple, Cool Whip, sour cream and powdered sugar and stir until blended. Spread on layers and top of cake. Refrigerate.