

MEL'S 10 MINUTE ORANGE CLOUD CAKE

NEED A QUICK DESSERT FOR THE HOLIDAYS?

- 1 STORE BOUGHT ANGEL FOOD CAKE
- 3 TBL SPLENDOR
- ¼ CUP GRAND MARNIER
- 2 CANS MANDARINE ORANGE
- 1 TSP VANILLA EXTRACT
- ¼ CUP ORANGE JUICE
- 2 CUPS WHIPPING CREAM
- 16 OZ MARSCARPONE CHEESE
- ½ CUP SUGAR



Slice the angel food cake into 4 rings and place first ring in a spring form pan. Mix the orange juice and Grand Marnier together and with a pastry brush moisten the first layer of angel cake. Mix the mascarpone and splendor together and spread a thin layer over the angel cake. Arrange the mandarin orange slices on top of the layer of Mascarpone. Add a second cake ring; moisten with orange juice and Grand Marnier, mascarpone and orange segments. Repeat with third layer. Whip the cream, vanilla and sugar together until stiff peaks form. (if you are in a real hurry use the canned whipped cream.) spread the whipped cream over the top layer of cake Decorate with the remaining orange segments.