

Orange Crunch Cake

Crunch Layer

1 C Graham Cracumb's - $\frac{1}{2}$ C Firmly Pkg Brown Sugar
 $\frac{1}{2}$ C Chopped Nuts - $\frac{1}{2}$ C Oil or Butter Melted
Cake

1 Pkg Yellow cake Mix - $\frac{1}{2}$ C Water - $\frac{1}{2}$ C Orange Juice
 $\frac{1}{3}$ C Oil - 3 eggs - 2 T grated orange peel
Frosting

1 C Ready to spread Van. Frosting Spread - 1 C Frozen
Whipped Topping Thawed - 3 T grated orange peel
1 T grated Lemon peel - 11 oz can mandarin oranges

Drained - Mint leaves if desired Oven 350°
Grease 4 7/8 low two 9 or 8 inch round cake pans in small
bowl combine crunch layer dry. until crumbly - Press
half of crunch mix into each prepared pan.
In large bowl - blend cake mix. at low speed until
moistened beat 2 min. at highest speed - Pour batter
evenly over crunch layers Bake for 30 to 35 min
or until toothpick inserted in center comes out clean
cool 10 min. Remove from pans cool completely