



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Mandarin Orange Cake Filling

### Ingredients

- 6 mandarin oranges
- 1 cup water
- 1 cup sugar
- 1 small lemon, juiced
- $\frac{1}{4}$  cup corn starch

### Directions

In a 1-quart pot, whisk together the sugar and cornstarch. Set aside. Peel the oranges and remove as much of the pith as possible. Cut the peel thinly from the oranges and place in the pot. Place the orange segments in a blender and blend for 10 seconds. Pour the orange juice and lemon juice into the pot as well. Bring to a boil then remove from heat. Allow to cool completely. Store in an airtight container and refrigerate until ready to use.



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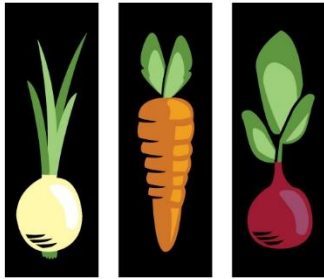
## Mandarin Orange Cake

### Ingredients

- 1 box yellow cake mix
- 4 eggs
- 1- 15 ounce can mandarin oranges, with juice
- 1 cup oil

### Directions

Preheat your oven to 350F. Grease a 9x13 inch baking pan. Set aside. In a mixing bowl, beat all the ingredients together for 2 minutes on medium speed. Pour batter into the greased baking pan. Bake for 30-35 minutes or until toothpick inserted comes out clean. Allow to cool completely before topping with your favorite frosting.



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## Mandarin Orange Ice Cream

### Ingredients

- 2 cups heavy whipping cream
- 1 cup mandarin orange juice (about 5-6 ripe mandarins blended)
- 14 oz sweetened condensed milk
- 2 drops orange food color

### Directions

Beat the heavy cream on high setting until soft ribbons begin to form. Lower the speed setting to medium and slowly pour in the sweetened condensed milk, food coloring, and juice.

Pour the mixture into a freezer safe container and freeze at least four hours or overnight.