Pineapple Orange Cake (aka Pig Picking Cake)

http://userealbutter.com/2010/05/10/pineapple-orange-cake-recipe/

1 package yellow cake mix (add 1/4 cup flour @8500 ft.)
4 eggs
11 oz. can mandarin oranges, with syrup
3/4 cup vegetable oil
1 cup pecans, chopped
20 oz. can crushed pineapple, drained
1 package (3.4 oz.) instant vanilla pudding mix
12 oz. Cool Whip, thawed

Preheat oven to 350°F (375°F @8500 ft.). Beat the eggs, oranges, and syrup together. Add cake mix, oil, and pecans. Beat until mixed. Pour into a greased 9×13-inch pan and bake for 30-35 minutes. Meanwhile, beat the pineapple and pudding mix together in a bowl. Mix in the Cool Whip and refrigerate until ready to use. When the cake is done, remove from oven and let cool completely. Frost the cake with the Cool Whip topping. Serve.