

# BLUEBERRY LEMON POKE CAKE

## INGREDIENTS

### FOR THE CAKE AND FILLING

Cooking spray, for pan

1 box vanilla cake mix, plus ingredients called for on box (I usually make my own cake I do not use boxed)

2 1/2 c. blueberries

Juice of 1/2 lemon

1 tbsp. granulated sugar

1/2 c. whipped topping

### FOR THE FROSTING AND TOPPING

1 c. (2 sticks) butter, softened

2 (8-oz.) blocks cream cheese, softened

2 1/4 c. powdered sugar

Zest of 1 lemon

Juice of 1/2 lemon

1 tsp. pure vanilla extract

Blueberries, for garnish

## DIRECTIONS

Preheat oven to 350°. Line a 9"-x-13" pan with parchment paper and grease with cooking spray. Bake cake according to package instructions. Let cool completely.

Make blueberry sauce: In a small saucepan over medium heat, combine blueberries, lemon juice, and sugar. Bring to a simmer and cook until thick and jammy, 5 to 7 minutes. Remove from heat and pour into a medium bowl.

Let cool for 15 minutes, then fold in whipped topping.

Make frosting: In a large bowl using a hand mixer, beat butter and cream cheese. Add powdered sugar, lemon zest and juice, and vanilla and beat until smooth and fluffy.

Using the back of a wooden spoon, poke holes all over cooled cake then pour blueberry mixture on top. Spread frosting on top then garnish cake with more blueberries.

