

Lemon Blueberry Swirl Cake

Prep: 15 min.

Total: 1 hr 35 min.

Makes: 16 servings

What you need:

1 pkg. (2 layer size) white cake mix

$\frac{3}{4}$ c. water

3 egg whites

2 TBSP. oil

1 pkg. (3 oz) Jell-O Lemon Flavor Gelatin, divided

1 c. blueberries

1 pkg. (8 oz.) Philadelphia cream cheese, softened

1 whole egg

3 TBSP. water

Heat oven 350 degrees Fahrenheit

Beat cake mix, $\frac{3}{4}$ c. water, egg whites and oil in a large bowl with mixer until well blended. Add $\frac{1}{4}$ c. dry gelatin mix; beat on low speed 1 min., then on medium speed 4 min. Stir in berries; set aside. Beat cream cheese and whole egg in small bowl with mixer until well blended.

Pour half the cake batter into greased 12 cup fluted tube pan or 10 inch tube pan, cover with layers of cream cheese mixture and remaining cake batter.

Bake 45-50 min. or until toothpick inserted near center comes out clean. Cool cake in pan 10 min. Loosen cake from side of pan with knife. Invert cake onto wire rack; gently remove pan. Cool cake completely.

Place cake on plate. Microwave 3 TBSP. water in microwaveable measuring cup on HIGH 30 seconds. Add to remaining dry gelatin mix; stir until dissolved. Brush over cake until mixture is absorbed. Refrigerate leftovers.

Note: For a sweeter cream cheese filling, add $\frac{1}{4}$ c. sugar to cream cheese mixture before using as directed.

Source: Kraft Foods



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