



## Three Tier Berry Lemonicious Cake

SERVINGS: 8 | PREP TIME: 20 MIN | TOTAL TIME: 55 MIN

### Ingredients

#### Cake

- 1 box of vanilla cake mix (plus the ingredients indicated on the box)
- Juice and zest of 2 lemons
- 1/3 jar of Berrylicious Blueberry Jam
- 1 cup of fresh or frozen Berrylicious blueberries (coated with 2 tbsp of flour)

#### Frosting

- 1 cup of butter (softened but not melted)
- 3 cups icing sugar
- 1/4 cup 35% whipping cream
- 1 tsp vanilla extract
- 1/2 tsp salt



# Instructions

- 1) Preheat your oven to 350°F. Grease three 9 inch round cake pans and line with parchment or waxed paper.
- 2) Prepare the cake mix according to package directions. Adding the zest and juice of 1 lemon to the batter.
- 3) Stir 1 cup of fresh or frozen blueberries with flour the until blueberries are coated. Fold blueberries into cake batter. Then divide the cake batter evenly into the three prepared cake pans. Bake for 18 to 20 minutes or until a toothpick inserted in the middle comes out clean. Once baked let the cakes cool in pans for 15 minutes, then invert cakes onto a rack or plate and let cool completely.
- 4) For the icing: Beat butter and icing sugar in a large bowl with a hand mixer. Once combined add the remaining lemon juice and zest, whipping cream, vanilla and salt. Beat until evenly combined.
- 5) To assemble and decorate the cake: Place the first cake on plate and evenly spread a layer of blueberry jam, followed by a layer of frosting on the cake. Stack the 2nd cake on top and repeat the process with jam and frosting. Place third cake on top and spread remaining frosting on top and sides of cake. Garnish with fresh blueberries, lemon slices etc. Enjoy!

