



# Cooking in the Kitchen at Olums

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*Cooking Delicious Recipes  
that are Easy & Nutritious!*  
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## Blueberry Lemon Cake

Serves 12-16

### Ingredients:

- 1 vanilla cake, cooked per cake box instructions (box mix, water, oil, and eggs)
- 2 cups blueberries
- 2 Tbsp fresh lemon juice
- 1 Tbsp granulated sugar
- ½ cup whipped topping

### Frosting Ingredients:

- 1 package instant vanilla pudding mix
- 1 cup milk
- 1 tsp vanilla extract (optional)
- 1 container whipped topping, thawed (8 ounces)

### Directions:

1. Preheat the oven to 350° F. Prepare a 9"x13" pan with parchment paper and great with non-stick cooking spray. Bake the cake according to directions and let it cool.
2. In a small saucepan, combine the blueberries, lemon juice, and sugar. Bring to a simmer and cook until thick, about 5-7 minutes. Remove from heat. Cool and then stir-in ½ cup whipped topping.
3. To prepare the frosting: In a medium bowl, combine the pudding mix with the milk and vanilla. Whisk until smooth. Then fold in the whipped topping. Continue gently stirring until completely combined.
4. Carefully transfer the cake from the pan to a serving tray. Using the back of a wooden spoon, poke holes in the cake and pour the blueberry mixture on top.
5. Top the cake with the prepared frosting. Chill to serve.