

Blueberry Cream Cheese Butter Cake (adapted from [The Southern Lady Cooks](#))

1 box Kroger Butter Recipe Cake Mix
3 eggs
2/3 cup evaporated milk (small can)
1 1/2 sticks butter, melted
3.5 oz box of Vanilla Instant Pudding and Pie Filling
1 8 oz pkg of cream cheese, softened
1/3 cup water
1 cup fresh blueberries
1 cup walnut pieces

Preheat oven to 350. Spray your pan well - with a floured baking spray. In a mixing bowl, combine cake mix, pudding mix, and eggs. Mix well with mixer. Add milk and melted butter, cream cheese, water and continue mixing. Batter will be thick. Fold in blueberries and walnut pieces. Pour into well greased pan. Bake for 55 - 60 minutes or until center is cooked. Run a knife around the edges. Let stand 15- 20 minutes before removing from the pan. Poke holes in cake with a toothpick and pour glaze over cake. Use remaining glaze to pour over each individual piece.

Glaze:

1/2 cup lemon juice
2 tsp vanilla
3 cups powdered sugar (more or less to get right consistency)

Mix ingredients in a small bowl stirring with a whisk until well combined and desired consistency.

Susan

You Go Girl!

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