

Blueberry Citrus Cake

*Ladies Home Journal Delicious Desserts 2011
Meredith Corporation - Des Moines, IA*

Servings: 12

1 package two-layer-size lemon cake mix

1 tablespoon orange peel, finely shredded

1/2 cup orange juice

1/2 cup water

1/3 cup vegetable oil

3 eggs

1 1/2 cups fresh or frozen blueberries

1 tablespoon lemon peel, finely shredded

1 recipe Citrus Frosting (see recipe in Desserts/ Cake)

Preparation Time: 20 minutes

Bake: 35 minutes

Preheat the oven to 350 degrees.

Grease and lightly flour two 8x1-1/2-inch round cake pans.

In a large mixing bowl, combine the cake mix, orange juice, water and oil.

Add the eggs. Beat with a mixer on low speed just until combined. Beat with the mixer on medium for 2 minutes, scraping the bowl occasionally. Fold in the berries, lemon peel and orange peel. Spread the batter in the prepared pans.

Bake for 35 to 40 minutes or until a wooden toothpick inserted near the centers comes out clean.

Cool the cake layers in the pans on wire racks for 10 minutes. Remove the cake layers from the pans. Cool on wire racks.

Fill and frost the cake with Citrus Frosting. Store the frosted cake in the refrigerator.

Per Serving (excluding unknown items): 77 Calories; 7g Fat (84.3% calories from fat); 2g Protein; 1g Carbohydrate; trace Dietary Fiber; 53mg Cholesterol; 18mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 1 1/2 Fat.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	77	Vitamin B6 (mg):	trace
% Calories from Fat:	84.3%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	7.1%	Thiamin B1 (mg):	trace
% Calories from Protein:	8.6%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	7g	Folacin (mcg):	12mcg
Saturated Fat (g):	1g	Niacin (mg):	trace
Monounsaturated Fat (g):	4g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	53mg	% Refused:	n n%
Carbohydrate (g):	1g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	18mg	Vegetable:	0
Potassium (mg):	39mg	Fruit:	0
Calcium (mg):	9mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	1 1/2
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	6mg		
Vitamin A (i.u.):	84IU		
Vitamin A (r.e.):	23RE		

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories 77 **Calories from Fat:** 65

% Daily Values*

Total Fat 7g	11%
Saturated Fat 1g	5%
Cholesterol 53mg	18%
Sodium 18mg	1%
Total Carbohydrates 1g	0%
Dietary Fiber trace	0%
Protein 2g	
Vitamin A	2%
Vitamin C	11%
Calcium	1%
Iron	1%

* Percent Daily Values are based on a 2000 calorie diet.