

Lemon Blueberry Poke Cake

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Ingredients

For the cake and filling	For the Frosting and Topping
Cooking spray, for pan	1 c. (2 sticks) butter, softened
1 box vanilla cake mix, plus ingredients called for on box	2 (8-oz.) blocks cream cheese, softened
2 1/2 c. blueberries	2 1/4 c. powdered sugar
Juice of 1/2 lemon	Zest of 1 lemon
1 tbsp. granulated sugar	Juice of 1/2 lemon
1/2 c. whipped topping	1 tsp. pure vanilla extract
	Blueberries, for garnish

Directions

1. Preheat oven to 350°. Line a 9"-x-13" pan with parchment paper and grease with cooking spray. Bake cake according to package instructions. Let cool completely.
2. Make blueberry sauce: In a small saucepan over medium heat, combine blueberries, lemon juice, and sugar. Bring to a simmer and cook until thick and jammy, 5 to 7 minutes. Remove from heat and pour into a medium bowl.
3. Let cool for 15 minutes, then fold in whipped topping.
4. Make frosting: In a large bowl using a hand mixer, beat butter and cream cheese. Add powdered sugar, lemon zest and juice, and vanilla and beat until smooth and fluffy.
5. Using the back of a wooden spoon, poke holes all over cooled cake then pour blueberry mixture on top. Spread frosting on top then garnish cake with more blueberries.