



Lemony Cream Layers with Fresh Berries

Indulge in this easy, light and lemony cake! The perfect ending to any meal.
2011 Recipe Contest Grand Prize Winning Recipe by Suzanne B.

Yield: 12 servings

Ingredients

- Cake
 - zest of one lemon
 - juice of one lemon plus water to equal 2/3 cup
 - 1 package [Pamela's Classic Vanilla Cake Mix](#)
 - 3 large eggs
 - 1/3 cup vegetable oil
- Filling
 - 8 oz cream cheese, softened
 - 1/2 cup prepared lemon curd
 - 1 cup heavy cream
 - 2 cups fresh blueberries

Directions

Cake Directions

Preheat oven to 325°.

Coat one 9-inch round cake pan with nonstick cooking spray. Zest lemon and set aside; squeeze lemon juice into 1 cup measuring cup, and add enough water to equal 2/3 cup. In medium mixing bowl, place cake mix, eggs, oil, lemon zest, lemon juice and water. Beat at medium-low speed 2 minutes. Scrape batter into prepared pan.

Bake 35-45 minutes or until cake springs back when touched in center and sides are starting to pull away from the pan. Cool in pan on wire rack for 10 minutes; remove from pan and cool completely. Split the layer horizontally to form two layers.

Filling Directions

In medium mixing bowl, beat cream cheese, lemon curd and cream until light and fluffy. Spread bottom layer with half the frosting and scatter with half the berries. Top with remaining cake, frosting and berries. Store in the refrigerator.

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