

Blueberry Limeade Cake

Martha Hoyt, 1st place winner 2010, Bacon County Blueberry Cooking Content

1 butter recipe cake mix
1 stick real butter
¼ cup sugar
¼ cup sour cream
1/3 cup buttermilk
1/3 cup limeade
4 eggs
Zest of half of a lime

Mix all ingredients together. Beat 4 minutes. Use 4 cake pans. Bake at 350 degrees for about 25 minutes. (According to how your oven bakes.)

1/3 cup limeade
4 tablespoons powdered sugar

Mix 1/3 cup limeade and 4 tablespoons powdered sugar together. Brush over tops of 4 cake layers.

Blueberry Pie Filling

3 cups blueberries
3 tablespoons water
1 cup sugar
3 tablespoons limeade
2 tablespoons cornstarch

Bring to a boil. Turn heat to medium and let simmer about 5 minutes. Let cool.

Limeade Cream Cheese frosting

2 8-ounce packages of cream cheese
1 stick butter
¾ cup granulated sugar
¾ cup powdered sugar
1 7-ounce jar marshmallow crème
Zest of half of a lime
3 tablespoons limeade
½ toasted pecans
½ toasted coconut

Cream butter and cream cheese. Add sugar and then marshmallow crème, lime zest and limeade.

Frost cake layers with cream cheese frosting and then a layer of blueberry pie filling.

Add pecans and coconut around edges. Add garnish if desired.

Enjoy!