



Blackberry Cake

Recipe By KAITLYN BAKER

SERVES: 6-8

INGREDIENTS:

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| <input type="checkbox"/> 1 box moist yellow cake mix | <input type="checkbox"/> $\frac{2}{3}$ can blackberry pie filling |
| <input type="checkbox"/> 4 large eggs | <input type="checkbox"/> 1 (8 oz.) package cream cheese |
| <input type="checkbox"/> 1 (3 oz). box raspberry or blackberry jello | <input type="checkbox"/> 1 stick butter |
| <input type="checkbox"/> $\frac{1}{2}$ cup vegetable oil | <input type="checkbox"/> 1 lb. box confectioners sugar |
| <input type="checkbox"/> $\frac{1}{2}$ cup water | <input type="checkbox"/> 1 tsp. pure vanilla extract |
| | <input type="checkbox"/> 1 (8 oz.) tub cool whip |
| | <input type="checkbox"/> fresh blackberries, <i>for garnish</i> |

DIRECTIONS:

- ☐ 1. Preheat the oven to 350°F.
- ☐ 2. Mix cake mix, eggs, jello, oil, and water in a large bowl until well blended. Gradually stir in blackberry pie filling. Pour into two well greased 9 inch pie pans. Bake for 30-35 minutes. Allow to cool completely on a wire rack.
- ☐ 3. Beat softened cream cheese and butter until light and thoroughly combined then add box confectioners sugar, vanilla, and cool whip.
- ☐ 4. Mix until this is well incorporated. Assemble cakes by frosting bottom layer then add top cake and frost all over.

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