

Blueberry Lemon Cake Parfait

Yield: 8 Servings **Author:** Lauren

Prep time: 15 M Cook time: 25 M Total time: 40 M

Cake cubed and mixed with lemon pudding, then layered with whipped cream and a blueberry sauce.
A light and refreshing dessert for spring!

INGREDIENTS:

- 1 box Yellow Cake Mix (I used Gluten Free)
- 1 can Diet White Soda (I used Squirt)
- 1 lb Bag Frozen Blueberries
- 1 8oz. Container Fat Free Cool Whip
- 1 Lemon
- 1 tsp Corn Starch
- 1 box Sugar Free, Fat Free Pudding Mix
- 2 cups Skim Milk

INSTRUCTIONS:

1. Preheat oven to the directions on the box of cake mix
2. In a medium mixing bowl, mix cake mix and diet soda. DO NOT add anything else
3. Place in greased baking pan and baking according to box directions
4. In a large pot, add blueberries. Zest the lemon and add to the blueberries. Add the juice from the lemon into the blueberries. Cook over medium low heat stirring occasionally
5. Meanwhile, Make lemon pudding according to box instructions and place in the fridge
6. Once cake is cool, cut into small cubes and fold into the lemon pudding
7. When the blueberries have broken down, add oobleck and stir until thickened. Place berry sauce in a bowl and refrigerate
8. In glasses of your choosing, layer the cake, blueberries, and cool whip in that order until glasses are full
9. Serve cold and Enjoy!