



# Cookie Nip

FLAVORING

A buttery sweet blend of vanilla bean and salted caramel

## Lemon Blueberry Cake

- 1 box white cake mix
- 1 box vanilla pudding
- 1 cup all-purpose flour
- 1 cup sugar
- 1/2 cup water
- 1 cup buttermilk
- 3 large eggs
- 1 cup sour cream
- 2 teaspoons Cookie Nip
- Zest of one lemon
- Juice of one lemon
- 1 1/2 cups fresh blueberries. Wash and dust with 1/4 cup flour.

Preheat oven to 350 degrees. Whisk together dry ingredients. Combine wet ingredients in a bowl and whisk until smooth. Add wet ingredients to dry ingredients and mix with a mixer. Fold in the flour-dusted blueberries. Line 9" round pans with parchment. Pour batter into three pans. Bake for 35 minutes or until a toothpick stuck in the middle comes out clean. Cool completely before frosting.

### Lemon Cream Cheese Frosting

- 1 stick of butter, softened
- 8 oz. block softened cream cheese
- 5 cups confectioner's sugar
- 2 teaspoons Cookie Nip
- Zest of one lemon
- Juice of half a lemon

Using the whisk attachment, beat the butter and cream cheese for two minutes. Add confectioner's sugar, zest, lemon juice, and Cookie Nip and mix thoroughly. Apply to a completely cooled or frozen cake. Garnish with fresh blueberries and mint leaves.