**Intro:**

An easy-to-make “Inside Out Cake” is a cool idea when the hot days of summer are upon us! We took some ingredient shortcuts for this recipe to make a cake that is full of flavor and tastes like you spent all day making it. For this buttery lemon cake, the creamy frosting goes inside the cake, and then it is topped with a light and fluffy berry topping that you would typically use as a filling. The refreshing combination of lemon and blueberries is a great way to celebrate summer!

**“Inside Out” Blueberry Lemon Cream Cake**

**Ingredients**

* 1 (15.25 ounce) package of Lemon Cake Mix
* 1 cup of whole milk
* 1 stick of Challenge Unsalted Butter, melted
* 4 large eggs
* 1 (14 ounces) can of sweetened condensed milk
* 1 (16 ounces) of premade Lemon Frosting
* 2 Tablespoons of lemon zest
* 2 Tablespoons of juice
* 1 (8 ounces) tub of frozen whipped topping, thawed
* 1 (21 ounces) can of blueberry pie filling
* 1 cup of fresh blueberries or strawberries

**Directions**

1. Preheat the oven to 350 degrees. Grease or spray a 9 x 13 cake pan to prepare.
2. Combine cake mix, melted butter, eggs, and milk in a stand mixer or hand mixer. Beat on high for 2 minutes. Place batter into greased 9x13 pan and bake for 25 minutes or until a toothpick comes out clean when inserted into the middle. Let cool.
3. Using the handle of a wooden spoon, poke holes in top of cake, about 2-3 inches apart.
4. Place frosting, lemon zest and juice, and condensed milk in a medium-sized bowl. Stir ingredients until well combined. Using a spoon, pour the mixture over the cake, letting it seep into holes. Refrigerate for at least 4 hours.
5. Mix pie filling and whipped topping in a medium bowl to finish the cake. Spread over the top of each cupcake. Garnish with fresh strawberries or blueberries. Refrigerate until you are ready to serve.

**Yield: 12 servings**

**Chefs Tips:**

* Are you having a party? Make the cake ahead of time, spread on the topping, and add the berries when ready to serve. The longer in the frig, the more flavorful and refreshing this cake is!
* If you don’t like blueberry pie filling, substitute strawberry or cherry instead! Feel free to garnish with a variety of fruit such as mandarin oranges, fresh peaches, or any berry for a colorful presentation. Adding fresh mint or basil is a great way to add some freshness and a pop of color.
* If cupcakes are more of your style, follow the directions for the batter as directed in this recipe. Prepare cupcake pans by adding cupcake liners. Divide the batter among the wells in the prepared cupcake pan and bake for 18-20 minutes or until a toothpick comes out clean when inserted into the middle and let cool. Poke 2-3 holes in each cupcake with the end of a wooden spoon. Using a spoon, top each cake with the frosting mixture and refrigerate for 4 hours. Swirl on the pie filling and whipped cream topping. Garnish with fruit for a beautiful presentation!