

## Lemon Blueberry Cake



### Makes:

12 servings

### Utensil:

Saladmaster Food Processor  
1 Qt./9 L Sauce Pan with Cover  
12" Electric Oil Core Skillet  
3.5 Qt. Double Walled Bowl

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### Recipe:

### Contributed By:

Cooking 4 Life  
Authorized Saladmaster Dealer  
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1 cup  
water  
(240  
mL)  
1 packet (3 ounces)  
lemon flavored gelatin  
1 classic yellow cake mix  
2 eggs  
1 zucchini, shredded, use Cone #1  
1 yellow squash, shredded, use Cone #1  
1 lemon, zest, use Cone #1  
2 cups  
blueberries  
(480  
mL)

### Directions:

1. Preheat electric skillet to 275°F/135°C with cover on.
2. In sauce pan, boil 1 cup water. Add gelatin and mix until dissolved. Remove from heat and set aside.
3. In large bowl, combine cake mix and eggs. Shred vegetables directly into bowl. Add lemon zest and mix well to combine. Gently fold in blueberries.
4. Spray skillet with cooking spray and add cake mixture. Carefully pour liquid gelatin over top of cake mixture.
5. Cover skillet and cook for 20 minutes.
6. If cake is not dry to the touch, quickly wipe moisture from underside of cover and replace on skillet. Let bake for another 5 minutes. Total bake time is between 25 - 30 minutes. Let cool before serving.

### Tips:

- Top prepared cake with lemon glaze. To make the glaze, combine lemon juice with powdered sugar to taste.

Nutritional Information per

▼ Serving

**Calories:** 215  
**Total Fat:** 4g  
**Saturated Fat:** 1g  
**Cholesterol:** 35mg  
**Sodium:** 294mg  
**Total** 41g  
**Carbs:**  
**Dietary Fiber:** 1g  
**Sugar:** 26g  
**Protein:** 3g

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