

Cherry-Blueberry Coffee Cake

From the *Betty Crocker Ultimate Cake Mix Cookbook*

1 pkg white cake mix	1 can cherry pie filling*
½ cup sour cream	1 cup frozen blueberries*
1/3 cup butter; softened	1 ½ cups powdered sugar
1 tsp vanilla	½ tsp vanilla
2 eggs	2-3 tbsp milk

Preheat oven to 350°. Grease bottom and sides of a 15 x 10 jelly roll pan. Lightly flour pan and set aside.

Stir cake mix, sour cream, butter, 1 tsp vanilla and eggs in large bowl, using large spoon, until soft dough forms; reserve 1 cup of dough. Spread remaining dough in pan. Sprinkle with frozen blueberries and spread pie filling over top. Drop reserved dough by teaspoonfuls onto pie filling.

Bake 30-35 minutes or until toothpick inserted in center comes out clean. Meanwhile, stir together powdered sugar, vanilla and enough milk to make a medium-thick glaze and drizzle over top of warm cake.

*Note - any flavor of pie filling can be used: apple, blueberry, peach, raspberry, lemon curd, etc. Fresh or frozen berries can be used (or none at all), choose any combination that your family likes. A few ideas: apple-cranberry, raspberry-peach, lemon-blueberry, etc.