

Fresh Blueberries & Cream Cakes

- 1 pkg (10.75 oz/304 g) frozen pound cake, thawed
- ¼ cup (50 mL) sliced almonds
- 2 tbsp (30 mL) brown sugar
- 1 pkg (8 oz/250 g) cream cheese, softened
- ¼ cup (50 mL) powdered sugar
- 1 egg
- ⅓ cup (75 mL) orange marmalade
- 1 container (6 oz) fresh blueberries (1 cup/250 mL)



1. Preheat oven to 375°F (190°C). Spray wells of **Brownie Pan** with nonstick cooking spray. Using **Utility Knife**, remove a very thin layer off crown of cake. Process cake trimmings, almonds and brown sugar in **Manual Food Processor** until coarsely chopped. Carefully remove blade from processor bowl; set aside.
2. Remove ½" (1 cm) off one long side of cake; set aside for another use. On **Cutting Board**, cut cake crosswise into twelve ½"/1-cm thick slices (each slice will measure about 2" x 2½"/5 cm x 6 cm). Place one cake slice into each well of pan (see Cook's Tip).
3. In **Classic Batter Bowl**, combine cream cheese, powdered sugar and egg; whisk until smooth with **Stainless Whisk**. Using a level **Medium Scoop**, evenly divide cream cheese mixture into wells.
4. In **(2-cup/500-mL) Easy Read Measuring Cup**, microwave marmalade, uncovered, on HIGH 30 seconds. Add blueberries; lightly toss to coat with **Small Mix 'N Scraper**®. With a clean **Medium Scoop**, evenly divide berry mixture into wells. Sprinkle processed cake crumbs evenly over filling.
5. Bake 13-15 minutes or until edges of cakes are firm.
6. Remove pan from oven to **Stackable Cooling Rack**; cool 10 minutes. Using **Mini Nylon Serving Spatula**, loosen cakes from sides of pan and serve.

Serves 12

U.S. Nutrients per serving: Calories 230, Total Fat 13 g, Saturated Fat 7 g, Cholesterol 75 mg, Sodium 125 mg, Carbohydrate 26 g, Fiber 1 g, Protein 4 g

Cook's Tip:

Trimming the crown and one long side of the pound cake allows the pieces to fit just right in the **Brownie Pan**. See step 2.

