

## FORESTHILL FRIENDSHIP CLUB RECIPES

Friendship Club submitted in the last issue of the Messenger, a recipe from 1970's. Today we are including a recipe from one of our newest members, Susie Graves for Blueberry Poke Cake. Susie brought the Blueberry Poke Cake to a potluck at our recent Friendship Club Meeting, and got rave reviews.

### Blueberry Poke Cake

#### Ingredients:

1 box white or vanilla cake mix. Follow Ingredients on the box (water, oil, eggs, etc.)

#### Filling:

1 package (3.4 oz) instant cheesecake (or vanilla pudding and 1-1/2 cups milk)

#### Blueberry Sauce:

12 oz fresh blueberries, rinsed

3 tab granulated sugar, 1 tab all purpose flour, 1 tab water

#### Whipped Topping

One tub 8-oz frozen whipped topping (Cool Whip)

#### Instructions:

1. Preheat oven to 350 degrees.
2. Prepare cake according to instructions and ingredients listed on box. Beat at medium speed until well blended.
3. Bake cake in 9"x13" pan for 20-22 minutes. Check for doneness by inserting a toothpick into the middle of the cake. Remove from oven and allow to cool for 10 minutes.
4. In a medium size sauce pan, combine rinsed blueberries, sugar, flour, water, and stir well. Cook over medium heat until mixture starts to bubble, stirring often. Turn down heat and let simmer to allow the blueberries to soften. Cook until sauce thickens 10 to 15 minutes, stirring often. Allow to cool for another 20 minutes.
5. While cake is still warm, take the end of a wooden spoon or other round object and poke holes all over the top of cake. Allow to cool for 20 minutes.
6. Prepare pudding filling by combining cheesecake pudding (or vanilla pudding) with milk and whisk until pudding is dissolved. Pour pudding over top of cake, filling the holes. Refrigerate at least 10 minutes until the pudding is firm.
7. Pour blueberry sauce over the top of the cake and refrigerate until cake and toppings are cooled.
8. Before serving, spread Cool Whip over cooled cake. Cake must be refrigerated.

Recipe by  
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