

APRIL'S BLUEBERRY POUND CAKE

- 1 box yellow cake mix
- 1 8 ounce cream cheese, softened
- 3 eggs, room temperature
- 1/2 cup sugar
- 1/2 cup oil
- 1-2 cups fresh Louisiana blueberries

Mix cream cheese, sugar, eggs, and oil. Add cake mix and beat. Fold in blueberries. Pour into greased bundt pan. Bake at 350 degrees for 50 minutes. (I drizzle lemon icing on top and sides).

MELTING MOMENTS

- 1 cup all-purpose flour
- 2 tablespoons cornstarch
- 1/2 cup confectioners sugar
- 1 cup butter, softened
- 1 1/3 cups coconut

Mix flour, cornstarch, and sugar in bowl. Blend in butter until soft dough is formed. (If too soft to handle, cover and chill). Shape into balls. Roll in coconut. Place about 1-inch apart on ungreased baking sheet. Bake 20-30 minutes at 300 degrees. Makes 3 dozen cookies.

*Submitted by Mrs. Kenneth (April) Stephenson
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