



Berry Lemon Cobbler Cake



1/8 of recipe: 172 calories, 1.5g total fat (0.5g sat. fat), 260mg sodium, 39g carbs, 2g fiber, 21g sugars, 1.5g protein

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Prep: 5 minutes **Cook:** 50 minutes



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Ingredients

- 1 3/4 cups lemon cake mix (about 1/2 box)
- 1/2 cup calorie-free lemon-lime soda or lemon-flavored seltzer
- One 16-oz. bag (about 3 1/4 cups) frozen strawberries
- One 12-oz. bag (about 2 1/4 cups) frozen blueberries
- 1 tbsp. cornstarch
- Optional topping: light vanilla ice cream

Directions

Preheat oven to 350°F. Spray a 9" X 13" baking pan with nonstick spray.

In a large bowl, mix cake mix with soda/seltzer until smooth and uniform.

Add strawberries and blueberries to the baking pan in an even layer. Sprinkle with cornstarch. (No need to mix!)

Add cake batter to the pan in 8 evenly spaced dollops.

Bake until light golden brown and bubbly, 45-50 minutes.

MAKES 8 SERVINGS

Watch how easy! [Click for video proof](#) that this one's as simple to make as it is delicious to eat.

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