

Lemon Berry Mini Bundt Cakes

INGREDIENTS:

4 eggs
1 cup vegetable or canola oil
1/2 cup whole milk
1/2 cup light sour cream (I like Daisy)
1/2 cup Whole Plain Greek Yogurt
1 tsp vanilla extract
3/4 cup white chocolate chips
1/2 tsp lemon zest

1 box yellow cake mix
1 small box instant vanilla pudding

butter or cooking spray for greasing pan
flour for dusting pan (a tablespoon or so)
6 strawberries (chopped) and 3/4 cup blueberries for garnish
cream cheese frosting (recipe below)

DIRECTIONS:

Preheat oven to 350 degrees. Grease up the mini bundt pan* with butter or cooking spray. Shake flour around to coat the butter. If you have extra flour after shaking around, dump it out.

Mix together eggs, sour cream, yogurt, oil, milk, lemon zest and vanilla until smooth. Then slowly stir in cake mix and pudding mix- little by little until combined. Scrape the sides of the bowl and beat for 2 minutes on med high. Add in the white chocolate chips.

Pour batter into the mini bundt pans and bake for 15-20 minutes (it took mine closer to 15), until tooth pick or cake tester comes out with moist crumbs- not completely dry.

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While your bundt is in the oven, start working on your frosting.

Pull your bundt out of the oven when it's ready, and let it cool for about 3-5 minutes.

Dump it out of the bundt pan onto a cooling rack. Loosen up any mini bundts that don't pop out. Then gently lift them out of the pan with a butter knife or your fingers. Let them cool on a baking rack.

Once cool, put your cream cheese frosting into a pastry bag with a round tip (you can also use a ziplock bag and just cut the corner of the bag off), and pipe frosting onto mini bundts. Top with fresh berries

*If you don't have a mini bundt pan, you can use a cupcake pan. You may need a few more minutes of cooking time.

Cream Cheese Frosting

INGREDIENTS:

2 cups powdered sugar

1/4 cup butter, softened

4 oz cream cheese, softened

1/4 cup milk (more or less depending on how thick/thin you like your frosting)

1 tsp lemon juice

1 tsp vanilla

DIRECTIONS:

Cream together. That's it!

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