



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### SANDI'S BLUEY BUTTER CAKE

1 package yellow cake mix	2 eggs
1 egg	50 drops blue food color
1 stick melted butter	¼ cup powdered sugar
1 pound powdered sugar	2 tablespoons water
8 ounces cream cheese, softened	Few drops blue food color

1. Preheat oven to 350 degrees F.
2. Mix together yellow cake mix, 1 egg and melted butter. Pour into 9x13 greased pan.
3. Mix together pound of powdered sugar, softened cream cheese, 2 eggs, and 50 drops of blue food color. Pour on top of other mixture in pan.
4. Bake for 40 minutes in 350 degree F oven.
5. Make blue icing by mixing ¼ cup powdered sugar, water, and a few drops of blue food color. Drizzle on top of cooled cake.

*Recipe by: Sandi Brown*