



120-C SW Frank Phillip  
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Wednesday Morning's at 8:20 on KRIG 104.9 FM

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## Blueberry Cream Cheese Dump Cake

### Ingredients

½ cup butter  
1 large egg lightly beaten  
1 cup milk 1%, 2% or whole may be used  
1 and ½ cup all-purpose flour  
2 teaspoon baking powder  
½ teaspoon salt  
1 cup sugar  
4 cups blueberries  
4 ounces cream cheese cut into cubes

### Instructions

Preheat oven to 350 degrees F  
Place butter in 9x13 inch cake pan and place in oven for butter to melt.  
Mix together the egg, milk, flour, baking powder, salt, and sugar.  
Removed pan with melted butter and gently pour batter over butter.  
Evenly spread the blueberries over the batter. Do not stir.  
Place cubes of cream cheese over berries so that each piece when sliced will have some cream cheese  
Bake at 350 degrees F for 45 minutes or until top is golden brown.  
Serve hot with vanilla ice cream or whipped cream if desired.

