

Blueberry Skillet Cake

Cake

1 cup sour cream
½ cup milk
2 tablespoons sugar
2 (7 ounce) packages Martha White® Blueberry Muffin Mix

Topping

½ cup sugar
⅓ cup Martha White® All-Purpose Flour
¼ cup cold butter, cut into pieces

Blueberry Sauce

¼ cup blueberry preserves (we recommend Smucker's®)

Heat oven to 350°. Grease 10-inch cast-iron skillet. In large bowl, combine sour cream, milk, and sugar; mix well. Add muffin mix; stir to blend. Spread batter in greased skillet. In a small bowl, stir together sugar and flour. With pastry blender or fork, cut in butter until crumbly. Sprinkle over batter.

Bake for 35 to 40 minutes or until golden brown and cake begins to pull away from the sides of the pan. Cool for 15 minutes. In a microwave-safe bowl, microwave preserves 30 seconds or until just melted. Cut cake into wedges; spoon preserves over each serving.

8 servings.