

Blueberry Cream Cheese Pound Cake

1 (8-ounce) package cream cheese
½ cup canola oil
1 (18-ounce) box yellow butter cake mix
1 (5-ounce) package instant vanilla pudding mix
2 large egg whites
2 large eggs
2 tsp vanilla extract
2 cups fresh blueberries

Preheat oven to 325 degrees. Lightly spray bundt pan with nonstick cooking spray and dust with flour. Combine cream cheese and oil in a medium bowl, beat with mixer at high speed until smooth and creamy. Add cake mix, pudding mix, egg whites, eggs, and vanilla. Beat at medium speed until blended. Fold in berries. Spoon batter into prepared pan. Bake 60 minutes or until toothpick inserted in center comes out clean. Cool cake in pan for 20 minutes. Remove from pan and cool completely.