Lemon Berry Cake

- 1 pkg. (18.25 oz) white or yellow cake mix, plus ingredients to prepare per pkg. directions
- 1 jar (18 oz.) strawberry or raspberry jam (about 2 cups)
- 1 packet **Lemon Cooler Dip Mix** (dry)
- 1 cup (8 oz.) sour cream
- 1 cup (8 oz.) cream cheese
- 1 container (8 oz.) frozen whipped topping, thawed

Preheat oven to 350°. Prepare cake according to package directions, and bake in a 9x13 baking pan. After baking, allow cake to cool for 15 minutes. Carefully poke the entire surface of cake with a fork. Remove lid from jam jar and microwave the jar for 1 minute. Stir to ensure that the jam is warmed throughout. Carefully spread about 2 cups of jam over cake (you may have some jam left over). Chill cake in refrigerator for 1 hour. Once cake is chilled, combine **Lemon Cooler Dip Mix**, sour cream, and cream cheese with an electric mixer. Fold in whipped topping. Carefully spread **Lemon Cooler** mixture over cake. Refrigerate until serving. Store leftovers in refrigerator.



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