



www.goinglocal-info.com

Pam and Lorraine's Kentucky Jam Cake

When the blackberries are plentiful in my garden, I make blackberry jam. I always send my friend, Pam, a few jars so she can make her jam cake for the holidays. There are lots of variations on this classic. This recipe is from Pam's mom, Lorraine. If you can find a jar of homemade seedless blackberry jam at the farmers market or, better yet, make your own, try this recipe. The dense, sweet, lick-your-fork cake will be the star of any meal.

2 cups brown sugar	1 cup butter, softened
4 eggs	3 1/2 cups flour
1 cup buttermilk	1 tsp. soda
2 Tbsp. nutmeg	1 Tbsp. cinnamon
1 tsp. cloves	1 pint seedless blackberry jam

1 cup chopped pecans

Cream together eggs, brown sugar and butter. Add buttermilk and blend well.

Mix dry ingredients and spices together. Add dry mixture to liquid mixture—a bit at a time and blend well with a mixer.

Blend in jam and pecans with a spatula.

Bake in greased tube pan for one hour or more at 350 degrees. Makes heavy dense cake.

Ice with caramel icing.

Caramel Icing

1 cup brown sugar
1/4 cup whole milk
1/4 cup butter or margarine
1/4 tsp. salt
1/2 tsp. vanilla
¼ cup chopped pecans (optional)

Boil first four ingredients in small saucepan for 2 minutes or to soft stage on candy thermometer.

Remove from heat and beat with electric mixer on medium speed until cool.

Blend in vanilla.

If the icing is thin add a little powdered sugar.

Pour over cake and let run down sides (It will be like a glaze but with a little more thickness).

If you like, you can sprinkle the icing with more chopped pecans.

Serves 16-18.

Victoria Wessler