

BLACKBERRY JAM CAKE

- 3 cups sifted flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 teaspoon ground allspice
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 6oz Jar of Woodstock Hill Blackberry Preserves
- 1 cup chopped pecans
- 1 cup raisins or chopped dates, optional
- 1 cup butter
- 1 1/2 cups sugar
- 3 eggs, beaten
- 1 cup buttermilk

Into a medium bowl, sift together flour, soda, salt, and spices. Sift a little of the flour mixture over the nuts and raisins or dates. In a mixing bowl, cream butter; gradually add sugar and beat until light and fluffy. Beat in eggs and blackberry jam. Add flour mixture alternately with buttermilk. Beat until smooth after each addition. Fold in nuts and raisins or dates. Pour into three 9-inch layer cake pans and bake at 350° for 20 to 25 minutes.

WHP Kitchen Note: If you'd like an icing, try a Butter cream or a Cream cheese icing between layers and over cake! ENJOY!

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