

Blackberry Cake

Mrs Duggins

Port St Lucie Elementary Family Recipe Book

*2 cups brown sugar
1 cup buttermilk
1 cup blackberry jam
2 eggs
1 teaspoon cinnamon
1 can blackberries
2/3 cup butter
2 teaspoons baking soda
3 cups flour
1 teaspoon vanilla
1 teaspoon nutmeg
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2 cups brown sugar
1 stick butter
1 cup milk*

Preheat the oven to 350 degrees.

Grease two nine-inch cake pans.

In a bowl, cream the sugar, butter and eggs. Fold in the rest of the ingredients. Mix well. Pour the batter evenly into the two cake pans.

Bake for 35 to 45 minutes.

Make the icing: In a saucepan, combine the brown sugar, butter and milk. Bring to a boil (to soft ball stage). Beat until the mixture thickens.

Allow the cake layers to cool.

Place one cake layer on a cake serving plate. Spread the icing on the top of the layer. Place the second layer on top of the first. Spread the icing over the top and sides of the cake.

Per Serving (excluding unknown items): 6709 Calories; 239g Fat (31.4% calories from fat); 73g Protein; 1103g Carbohydrate; 24g Dietary Fiber; 1042mg Cholesterol; 5569mg Sodium. Exchanges: 19 Grain(Starch); 1 1/2 Lean Meat; 1 Fruit; 2 Non-Fat Milk; 45 1/2 Fat; 51 Other Carbohydrates.