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# Kentucky Blackberry Jam Cake

*Mrs Donald Thomas*

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**1 1/2 cups seedless raisins**  
**1 cup blackberry jam**  
**1 cup brown sugar**  
**1 cup nuts**  
**1 teaspoon baking soda**  
**1/2 cup butter**  
**1/2 cup buttermilk**  
**1/4 teaspoon cinnamon**  
**1/4 teaspoon cloves**  
**1/4 teaspoon nutmeg**  
**2 cups flour**  
**2 eggs, well beaten**

Preheat the oven to 350 degrees.

In a bowl, cream the sugar and butter. Add the jam and mix well.

Sift the flour with the spices and baking soda. Add to the creamed mixture alternately with the buttermilk. Blend well after each addition.

Add the eggs and nuts. Mix well.

Fold in the raisins just before pouring into two greased and lightly floured eight-inch round cake pans.

Bake for 45 to 50 minutes.

## **Dessert**

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*Per Serving (excluding unknown items): 4775 Calories; 187g Fat (33.8% calories from fat); 77g Protein; 748g Carbohydrate; 34g Dietary Fiber; 677mg Cholesterol; 2697mg Sodium. Exchanges: 14 1/2 Grain(Starch); 4 Lean Meat; 11 1/2 Fruit; 1/2 Non-Fat Milk; 33 1/2 Fat; 23 Other Carbohydrates.*