



THE J.M. SMUCKER Co

Blackberry Jam Cake

A spice-infused cake with a swirl of jam and rich, caramel icing — this southern jam cake is a timeless, tasty tradition. You might have heard it called "Kentucky jam cake" or "Tennessee jam cake." We call it delicious.

Prep Time Cook Time Serves Difficulty

20 mins 1 hr 12 Medium

Ingredients

- 1 (12-ounce) jar Seedless Blackberry Jam
- Non-stick cooking spray or tab of butter
- 3/4 cup butter, softened
- 1 1/4 cups sugar
- 3 large eggs
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1 cup buttermilk
- 1 cup chopped walnuts or pecans
- CARAMEL ICING INGREDIENTS
- 1/4 cup butter
- 1/2 cup firmly packed brown sugar
- 1/4 cup buttermilk
- 1 1/3 cups powdered sugar
- 1 teaspoon vanilla extract

Directions

Step 2: Prep oven & baking pan.

HEAT oven to 350°F. Generously coat a 10-inch fluted tube pan with non-stick cooking spray or butter. Dust with flour.

Step 3: Combine butter, sugar, eggs and jam.

BEAT butter and sugar in a large bowl with a mixer on high speed until light and fluffy. Add eggs one at a time, beating well after each addition. Blend in jam.

Step 4: Add remaining dry ingredients & buttermilk.

STIR together flour, baking soda, cinnamon, cloves, allspice, nutmeg and salt in a medium bowl until well blended. Add to batter little by little, alternating with dashes of buttermilk and mixing just until blended after each addition. Stir in nuts.

Step 5: Bake & cool.

SPREAD batter evenly in prepared pan. Bake 50 to 55 minutes or until toothpick inserted near center comes out clean. Cool in pan 15 minutes. Tap and remove from pan by flipping onto a wire rack to cool fully.

Step 7: Boil butter, brown sugar & buttermilk.

MELT butter in a small saucepan. Whisk in brown sugar and buttermilk. Bring to a boil over medium heat. Boil 1 minute, stirring constantly.

Step 8: Finish & spread icing.

WHISK in powdered sugar and vanilla extract until smooth. Spoon finished icing over cooled cake.

Images

