



## **EASY APRICOT CAKE**

- 2 Cups All Purpose Flour
- 1 Teaspoon Baking Powder
- ½ Teaspoon Salt
- 2 Cups Sugar
- 1 Cup Corn Oil
- 2 Small Jars Apricot Baby Food
- 3 Eggs
- 2 Teaspoons Vanilla
- 1 Teaspoon Cinnamon
- ½ Teaspoon Cloves
- ½ Cup Apricot Jam

## FROSTING

- 3 Cups Powdered Sugar
- 3 Tablespoons Butter
- 3 Tablespoons Half and Half
- 1 Tablespoon Bourbon

## **DIRECTIONS**

- 1. Preheat oven to 350 degrees.
- 2. Grease a rectangular baking dish.
- 3. Sift together flour, baking powder and salt.
- 4. Add remaining ingredients, except jam.
- 5. Turn into baking pans and bake 30 to 35 minutes. Let cool.
- 6. Remove cake from pan, cut in half lengthwise.
- 7. Place bottom layer on a platter and spread with jam.
- 8. Top with second layer.
- 9. Combine ingredients for frosting and mix thoroughly.
- 10. Frost top and sides of cake.
- 11. Refrigerate until ready to serve.