



## JAM CAKE

- 1 ½ Cups Softened Butter
- 1 Cup Packed Brown Sugar
- 3 Eggs
- 1 ¾ Cup Sifted All Purpose Flour
- 1 Teaspoon Baking Soda
- 1 Teaspoon Ground Nutmeg
- 1 Teaspoon Ground Cinnamon
- ½ Teaspoon Ground Cloves
- 1 Jar (12 Ounces) Blackberry Jam
- 3 Tablespoons Buttermilk
- ½ Cup Golden Raisins
- ½ Cup Chopped Walnuts

### POWDERED SUGAR GLAZE

- 1 Cup Powdered Sugar
- 2 Tablespoons Milk

## DIRECTIONS

1. Heat oven to 350 degrees.
2. Cream butter and sugar until light and fluffy.
3. Beat in eggs one at a time, beating well after each addition.
4. Combine flour, baking soda, nutmeg, cinnamon and cloves.
5. Add flour mixture alternately with jam and buttermilk to butter mixture, beating well after each addition.
6. Stir in raisins and walnuts.
7. Pour into greased and floured 9 inch Bundt pan.
8. Bake until wooden pick inserted in center is withdrawn clean, 55 to 60 minutes.
9. Unmold immediately onto wire rack. Cool.
10. For glaze, beat powdered sugar with milk until smooth.
11. Drizzle over cake.