

Tennessee Jam Cake

1 Cup of Butter, softened
2 Cups of Sugar
6 Eggs
3 Cups of All-Purpose Flour
1 Teaspoon Ground Nutmeg
1 Teaspoon Ground Cinnamon
1 Teaspoon Clove
6 Teaspoons of Buttermilk
2 Teaspoons of Baking Soda
2 Cups Blackberry Jam
2 Teaspoons of Vanilla

Assemble all ingredients and utensils. In the large bowl of a mixer, combine softened butter and sugar; add eggs one at a time, beating well after each addition until fluffy. In a separate mixing bowl, combine flour with spices. In another bowl, combine buttermilk and soda. Add dry flour and spice mixture alternately with buttermilk mixture to creamed butter, sugar, and egg mixture until blended well. Add jam and vanilla, mix well. Pour into 4 greased and floured 8-inch cake pans. Bake in a preheated 350-degree oven for 20 to 25 minutes until cake tests done

Easy Caramel Icing

Ingredients

- ½ cup butter (4 oz.)
- 1 cup light brown sugar
- ¼ cup milk
- 2 cups sifted powdered sugar

Instructions

- Melt butter and brown sugar together on low heat. Bring to boil and boil 2 minutes, stirring constantly.
- Add milk and heat just until boiling again. Remove from heat and cool slightly.
- Mix in powdered sugar until smooth. (I find using a whisk or hand mixer really helps to get it nice and smooth.)