

# 2024 Baking Contest Sr. Division – Specialty Cake

## Blackberry Jam Cake

Yield: 1 (9-inch) Round Layer Cake

### Ingredients

For Cake Layers:

1 c. butter at room temperature	1 tsp. ground nutmeg
1 ½ c. sugar	1 tsp. baking soda
3 eggs	1 c. buttermilk
2 c. all-purpose flour	1 c. blackberry jam
½ tsp. salt	1 c. chopped pecans
2 tsp. ground cinnamon	2/3 c. raisins

For Caramel Icing:

2 ¼ c. packed light brown sugar	1/3 c. butter
1 c. heavy cream	½ tsp. vanilla extract
2 Tbsp. light corn syrup	

### Directions

Preheat oven to 350°F. Butter and flour two 9-inch round cake pans.

#### **Make Cake Layers:**

1. In a mixing bowl, cream butter, add sugar then cream again.
2. Add the eggs 1 at a time, beating well after each addition.
3. Sift together the flour, salt, cinnamon, and nutmeg; stir into the creamed mixture.
4. Dissolve the baking soda in the buttermilk.
5. Add half of the buttermilk mixture to the creamed mixture and mix well.
6. Add the remaining buttermilk and mix again.
7. Fold in the jam, nuts, and raisins and mix well.
8. Divide the batter evenly between the two cake pans.
9. Bake for 40 minutes, or until a toothpick inserted in the center comes out clean.
10. Remove from the oven and let the cake cool in pans for 5 to 10 minutes.
11. Run a knife around the edges of the pans to loosen and invert the layers onto a wire rack to cool completely before icing.

#### **Icing Directions:**

1. In a heavy saucepan, combine the sugar, cream, and corn syrup.
2. Cook to the soft ball stage (234-238°F) using a candy thermometer, or until the mixture forms a soft ball when dropped in a glass of ice water.
3. Remove the pan from the heat and add butter and vanilla.
4. Beat until creamy.
5. Place one cake layer on the serving platter, icing the top of the first layer and place the second layer on top of this. Icing the top of the second layer and sides of both layers.

#### **IMPORTANT NOTICE:**

- All Baked Items **MUST** be in a sealed container for sanitary reasons.
- Container must be Rubbermaid® or Tupperware® style container or plastic deli/bakery container that seals.
- Items in bags, plastic wrap, aluminum wrap or boxes **WILL NOT BE** registered.