



President Andrew Jackson39s Favorite Blackberry Jam Cake

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 45 mins

Description

This delish cake is full of fruity goodness that everyone who tries it loves Just a warning the cake tends to be unbelievably thick thus making the 116 serving size more reasonable Frost with cream cheese frosting

Ingredients

- - 2 ½ cups all-purpose flour - 1 ½ teaspoons baking powder - 1 ½ teaspoons ground cinnamon - 1 teaspoon ground nutmeg - ½ teaspoon baking soda - ¼ teaspoon salt - ½ cup lowfat buttermilk - 1 teaspoon vanilla extract - 1 ½ cups white sugar - ½ cup butter
- at room temperature - 1 large egg - 2 large egg whites - 1 ½ cups seedless blackberry jam
- divided

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease 2 9-inch round cake pans
2. dust with flour
3. and line pan bottoms with waxed paper. Whisk flour
4. baking powder
5. cinnamon
6. nutmeg
7. baking soda
8. and salt in a bowl until thoroughly combined. Stir buttermilk and vanilla extract in a separate small bowl. Beat sugar and butter in a large mixing bowl
9. using an electric mixer on medium speed
10. until mixture is light yellow and fluffy. Scrape down the sides often while beating. Beat in egg and egg whites thoroughly
11. then beat 3/4 cup of blackberry jam into mixture. Stir 1/3 cup flour mixture and 1/2 of the buttermilk mixture into moist ingredients
12. using a wooden spoon. Beat in 1/3 of flour mixture
13. remaining buttermilk mixture
14. and remaining flour mixture to make a batter. Spread batter evenly into prepared cake pans. Bake in the preheated oven until a toothpick inserted into center of a cake comes out clean
15. 25 to 30 minutes. Let cakes cool in the pans for 10 minutes before removing
16. peeling off waxed paper
17. and letting cakes finish cooling on wire racks. Place a cake layer
18. bottom side facing up
19. onto a cake plate. Spread remaining 3/4 cup of blackberry jam evenly over the cake; top with second cake layer with bottom side facing down. Cook's Note: If preferred
20. fill with seedless raspberry jam.