

BLACKBERRY JAM CAKE

1 teaspoon baking soda
1 cup buttermilk
1 cup butter
2 cups sugar
4 egg yolks, beaten
3 cups flour
2 teaspoons cinnamon
1 teaspoon nutmeg
1 teaspoon cloves
1 teaspoon allspice
1 teaspoon vanilla
1 cup GOOD EATS blackberry jam
4 egg whites, beaten

Preheat oven to 300°. Dissolve soda in buttermilk. Cream butter and gradually add sugar; add egg yolks. Sift together flour and spices. Add to creamed mixture alternately with the buttermilk mixture. Add vanilla and jam. Fold in the beaten egg whites. Bake in a well-greased, deep 10-inch tube or Bundt pan in a 300° oven for 15 minutes, then at 350° for 15 minutes, and then at 360° for 30 to 40 minutes. Test with cake tester before removing from oven. Remove from oven, unmold cake to a rack, and cool.