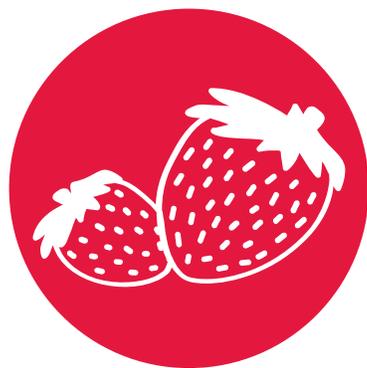


Jam Cake

Ingredients:

1 ½ cups butter at room temperature
1 cup granulated sugar
4 large eggs
1 teaspoon cinnamon
½ teaspoon cloves
½ teaspoon salt
1 teaspoon nutmeg
1 teaspoon baking soda
4 tablespoons buttermilk
1 cup strawberry jam



This recipe is from *Harvesting Our Heritage*. A publication brought to you by:



Santa Cruz
Museum of
Art & History
at the McPherson Center

Directions

Preheat oven to 325 degrees. Butter and flour a 9 inch springform cake pan.

In an electric mixer fitted with the flat beater or with a hand mixer, combine the butter and sugar. Beat on medium speed until light and fluffy, about 3 minutes. Scrape down the bowl as needed. Add the eggs, one at a time beating well and scraping down the bowl between each addition.

In a medium bowl sift together flour, cinnamon, cloves, nutmeg, and salt.

In a small bowl combine the baking soda and buttermilk, stirring until the baking soda is dissolved. Add the butter mixture, and mix until combined.

Slowly add the flour mixture to the butter until just combined.

Fold the jam into the batter until evenly distributed.

Pour batter into a prepared pan and level with a rubber spatula. Bake for 50-55 minutes, or until a toothpick inserted in the middle comes out clean. Allow to cool in pan for 5 minutes, and then carefully remove from the pan to cool on rack completely.

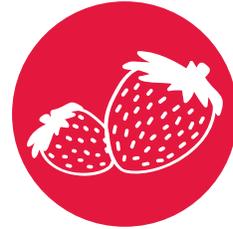
Enjoy!

Cut-Out Recipe Card

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