

## Lemon Marionberry Cake

1 ½ Cups Flour

1 teaspoon Baking Powder

¼ teaspoon Salt

½ Cup Butter – softened

1 ¼ Cup Sugar – divided

2 Eggs

½ Cup Milk

1 Lemon

¼ Cup Cedar Spring Farm Marionberry Jam

Preheat oven to 350°F

Grease a 9x5 inch loaf pan, line bottom with parchment, grease parchment

Microwave marionberry jam until liquidy – set aside.

Zest the lemon – set aside

Whisk together flour, baking powder and salt in a medium bowl.

In a large bowl, beat 1 cup sugar and butter until light and fluffy. Beat in the eggs one at a time. Add ⅓ of the flour mixture on low speed – then half the milk, beating until just combined. Add ⅓ of the flour mixture, then the rest of the milk, ending with the last of the flour. Stir in lemon zest.

Add ⅓ batter to prepared loaf pan. Drizzle ⅓ of marionberry jam over the batter and swirl the jam into the batter gently with a toothpick. Top with another third of the batter and ⅓ of the jam and swirl. Add the last of the batter, smoothing the top to the edges of the pan. Swirl in the last of the marionberry jam.

Bake for 30 minutes, then turn pan 180 degrees and bake 20–30 minutes or until a toothpick inserted in middle comes out clean.

While cake is baking, make glaze: Juice lemon. In a small bowl, stir to combine remaining ¼ cup sugar and 2 Tablespoons lemon juice.

Cool cake in pan 5 minutes. Remove from pan and place on a wire rack set over a piece of wax paper. Spoon glaze over cake while still hot. Cool completely before slicing.

Recipe adapted from [garlicandzest.com](http://garlicandzest.com)