

## **Marionberry Jam Bundt Cake**

1 1/2 Cups Chopped Pecans Toasted

1 1/2 Cups Sugar            1 Cup Butter, softened

4 Eggs            3 Cups Flour            2 Tbls Cocoa

1 tsp Cinnamon            1/2 tsp Salt            1/2 tsp Allspice

1/4 tsp nutmeg            1 Cup Buttermilk            1 tsp baking soda

1 1/2 Cups Marionberry Jam            2 tsp Vanilla

Preheat oven to 325°F Grease and Flour a 10 inch Bundt Pan

Beat Sugar and Butter until light and fluffy. Add Eggs one at a time, beating until just blended after each one.

In a separate bowl, combine Flour, Cocoa, Salt and Spices. Stir Baking Soda into Buttermilk. Add the flour to the butter mixture alternating with the buttermilk and beating on low speed until just blended. Add the jam and vanilla and beat until combined.

Stir in toasted pecans. Pour batter into prepared pan.

Bake for 1 hour to 1 hour and 15 minutes until a long toothpick or cake tester comes out clean. Cool in pan on rack for 20 minutes

Cool cake completely. Top with Brown Sugar Frosting (recipe follows) or dust with powdered sugar.

### **Brown Sugar Frosting**

1/2 Cup firmly packed Brown Sugar

1/4 Cup Whipping Cream            1/4 Cup Butter

1 tsp Vanilla            1 1/4 Powdered Sugar

In a 2 quart saucepan over medium heat combine Brown Sugar, Whipping Cream and Butter. Bring to a boil stirring constantly. Boil 1 minute,\*\* Remove from heat. Add Vanilla and gradually whisk in Powdered Sugar until smooth and thickened. Pour immediately over cooled cake.

\*\*Be careful not to boil longer or frosting will harden into brown sugar candy!!

Recipe by Southern Living