

## **Jam and Spice Cake**

*Courtesy of **In Our Grandmothers' Kitchens***

### *Ingredients:*

3/4 cup (1-1/2 sticks) sweet butter  
1 cup sugar  
4 eggs  
1 teaspoon cinnamon  
1/2 teaspoon cloves  
1/2 teaspoon nutmeg  
1/4 teaspoon ginger  
1 teaspoon baking soda, dissolved in 1/4 cup buttermilk  
2 cups flour  
13 ounces (weight—1 very generous cup in volume) jam (I used raspberry)

### *Instructions:*

Preheat the oven to 375 degrees. Grease and flour a 10-inch Bundt pan.

Cream together the butter and sugar. Beat in the eggs, one at a time, followed by the spices and dissolved baking soda.

Stir in the flour, followed by the jam.

Pour the batter into the prepared pan (the batter will be a rather sad-looking color—sort of a grayish mud--but it will turn a lovely brown in the oven) and bake until a toothpick inserted into the center comes out clean. In my so-so electric oven this took 30 to 35 minutes.

Let the cake cool in its pan on a rack for 10 minutes; then invert and remove it and let it finish cooling. Ice with cream-cheese frosting.

Serves 12.