

Old-Fashioned Southern Jam Cake with Homemade Caramel Icing

There are some desserts that do more than just satisfy a sweet tooth; they tell a story. The



OVEN
325°F

TIME
5 min

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INGREDIENTS

For the Cake:

- 5 Eggs: Beaten well to provide structure.
- 2 cups Sugar: Granulated white sugar for sweetness.
- 3 cups All-Purpose Flour: Sifted before measuring.
- 1 cup Butter: Softened to room temperature.
- 1 cup Buttermilk: The acidity reacts with the soda for a perfect rise.
- 1 tsp Baking Soda: To be dissolved in the buttermilk.
- 1/4 tsp Salt: To balance the sweetness.
- 1/2 tsp Cinnamon & 1 1/2 tsp Cloves: The signature spice blend.
- 1 cup Raisins: For a burst of sweetness in every bite.
- 1 cup Chopped Pecans: Adds essential texture and nuttiness.
- 1 cup Blackberry Jam: Seedless is preferred for a smooth texture.

For the Caramel Frosting:

- 1/2 cup Butter or Margarine: The base of our cooked caramel.
- 1 cup Brown Sugar: Packed tight for deep molasses flavor.
- 1/4 cup Milk: To thin the frosting to a spreading consistency.
- 2 cups Powdered Sugar: For thickness and shine.
- 1 tsp Vanilla Extract: For that classic floral

finish.

DIRECTIONS

- 1. Prep the Oven and Pans:** Preheat your oven to 325°F. Grease and line two 9-inch cake pans with parchment paper. This cake is moist and can be sticky, so parchment is your best friend here!
- 2. Cream the Butter and Sugar:** In a large bowl, cream the softened butter and gradually add the sugar. Beat the mixture until it is light, pale, and fluffy. This incorporates air into the base. Slowly mix in the beaten eggs.
- 3. Mix the Dry and Wet Ingredients:** Sift your flour and mix in the cinnamon, cloves, and salt. In a separate small bowl, dissolve the baking soda into the buttermilk. Alternately add the flour mixture and the buttermilk to your butter mixture, starting and ending with the dry ingredients.
- 4. The Secret Fold-In:** Lightly dredge your raisins and pecans in a tablespoon of extra flour. This prevents them from sinking to the bottom of the pans. Fold them into the batter. Finally, stir in the blackberry jam until the color is consistent throughout.
- 5. Bake to Perfection:** Divide the batter evenly between the pans. Bake for 40 to 50 minutes. Use a cake tester or toothpick; if it comes out clean, the cake is done. Let the layers cool completely before frosting.
- 6. Make the Caramel Icing:** Melt butter in a saucepan and stir in the brown sugar. Boil over low heat for 2 minutes, stirring constantly. Add the milk and bring it back to a boil. Remove from heat and let it cool slightly. Whisk in the powdered sugar and vanilla until smooth and spreadable.

SWAPS & NOTES

The Jam: While blackberry is the traditional choice, you can substitute strawberry or raspberry jam.

If you want a "shortcut" version, you can even use a Spice Cake Mix and fold in the jam and raisins, similar to how I use shortcuts for these Cake Mix Cookies.

Nut-Free: If you have an allergy, feel free to omit the pecans.

Buttermilk Substitute: If you don't have buttermilk, add 1 tablespoon of lemon juice or white vinegar to 1 cup of regular milk and let it sit for 5 minutes.

TIPS FOR SUCCESS

Don't Overmix: Once you add the flour, mix just until combined to keep the cake tender.

The Sift Matters: Sifting the flour before measuring ensures you don't pack too much into the cup, which can make the cake heavy.

Icing Speed: Caramel frosting sets quickly!

Have your cake layers ready to go before you start adding the powdered sugar to the icing.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/old-fashioned-southern-jam-cake-with-homemade-caramel-icing/>