

# Our State eats

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## Spiced Jam Cake

Yield: 12 servings.

- ½ cup vegetable shortening
- ¾ cup honey
- 3 large eggs, at room temperature, beaten
- 2 cups all-purpose flour
- ½ teaspoon ground cinnamon
- ½ teaspoon ground cloves
- ½ teaspoon salt
- 1 teaspoon baking soda
- ½ cup water
- ½ cup strawberry jam

### For the icing:

- ¾ cup light corn syrup
- 3 egg whites
- 1 teaspoon vanilla extract

Preheat oven to 350°. Prepare two 9-inch round cake pans with cooking spray.

Using an electric mixer, cream together shortening and honey. Gradually add eggs and mix until well incorporated.

In a separate bowl, whisk together flour, cinnamon, cloves, salt, and baking soda.



Stir dry ingredients into shortening mixture, alternating with ½ cup of water. Fold in strawberry jam.

Evenly divide cake batter into both pans. Bake for 25 minutes or until a toothpick comes out clean. Place pans on cooling rack for 10 minutes. Remove cake from pans and allow to cool completely.

**For the icing:** Add the corn syrup and egg whites to a double boiler. Using an electric mixer, beat the syrup and egg whites until stiff peaks form, about 7 minutes. Add vanilla and whip 1 minute. Stack cake layers. Once layers have cooled completely, ice top and sides.

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