

Fresh Blackberry Cake

Thom Hackett

Original Recipe from J. Krieg

Serves: 8



Ingredients

1 cup cooking oil
2 cups sugar
2 cups fresh blackberry
3 egg, slightly beaten
3 cups flour, self-rising
1 teaspoon ground allspice
1 teaspoon ground cinnamon
1 teaspoon ground cloves
10 tablespoons brown sugar, heaping
4 tablespoons milk
1 stick margarine
4 tablespoons powdered sugar
1 teaspoon vanilla
24 marshmallows, miniature

Cooking Method

Combine the oil, sugar, and blackberries.

1. Beat until berries are crushed and the sugar is dissolved.
2. Add the slightly beaten eggs.

Sift together the flour, allspice, cinnamon and cloves.

- Then blend together with the berry mixture and pour into 3 cake pans.
- Bake at 350° for 40 minutes.

For the Caramel Frosting:

1. Put the brown sugar, milk and margarine into a sauce pan over moderate heat.
2. Let it come to a boil and remove from the heat.
3. Add 4 tablespoons of powdered sugar and one teaspoon of vanilla.
4. Beat until gloss disappears, about 150 hand strokes.
5. Add 24 miniature marshmallows and beat until dissolved.