

Jam Cake (Strawberry-Banana)

1 WHITE CAKE MIX
1 CUP SELF-RISING FLOUR
4 LARGE EGGS
3/4 CUP COOKING OIL
1 CUP SOUR CREAM
3/4 -1 CUP STRAWBERRY PRESERVES (75% FRUIT) 9-12 OZ JAR
1 TSP. VANILLA
1 CUP CHOPPED PECANS (OPTIONAL)
1/4 TSP. ALMOND EXTRACT (ONLY USE IF NOT USING PECANS IN MIX)

Cake Mix: In stand mixer combine cake mix & flour - mix well. Add remaining ingredients mix 2 minutes on medium speed. Pour into 3 well-greased 8” cake pans. Bake at 325 degrees until set (around 40 minutes).

Banana Cream Filling: Page 86.

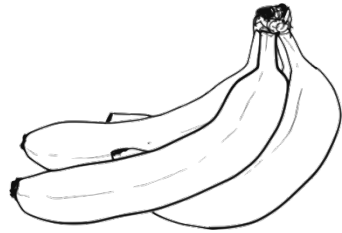
Let cool before icing cake.

To Ice Cake: TALL CONTAINER OF WHIP TOPPING (NOT FRESH WHIPPING CREAM) ADDITIONAL 8OZ. PRESERVES

Icing Cake: Split each layer and place banana filling in between being careful not to get it close to edges. Ice sides with thick layer of whip topping. Use 8 oz of strawberry preserves for top of cake! Pipe whip topping borders if desired and sprinkle edges with chopped pecans! *“Enjoy this amazing cake y’all! Tammy”*

Banana Custard

1/3 CUP SELF-RISING FLOUR
1/2 CUP GRANULATED SUGAR
1 CUP EVAPORATED MILK
1 CUP WATER
3 EGG YELLOWS
1 CUP MASHED RIPE
BANANAS



Add flour and sugar to an 8-cup glass batter bowl, whisk well. Add milk, water, and egg yolks-whisk. Add mashed bananas-whisk. Cook in microwave 3 minutes on high. Remove, mix well, making sure to whisk bottom and sides of bowl releasing any flour that may have settled. Put back in microwave and cook on 1-minute intervals until thick and creamy. Do not stop cooking until the custard thickens. It will not thicken while cooling. Cool in shallow dishes.

USES: Use as a filling in between cake layers or in a banana cream pie. (Cool filling before adding sliced bananas if applicable)

Option: Can use 3 Tbsp. cornstarch in place of flour.