

## *Jam Cake (Strawberry-Banana)*

**1 YELLOW OR 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"