

## Southern Peach Jam Cake

- 2 cups sifted cake flour
- 1 tsp baking soda
- 1 tsp baking powder
- 1 tsp ground cinnamon
- 1 tsp ground nutmeg
- 1 tsp ground all spice
- ½ tsp salt
- ¾ cup butter, softened
- 1 cup sugar
- 1 cup peach preserves
- ½ cup sour cream
- 3 large eggs
- ½ chopped pecans

### Frosting:

- 1 (8 oz) package cream cheese softened
- ¼ cup butter softened
- 1 (16 oz) package confectioner sugar
- ½ cup peach preserves

### Directions:

Preheat oven to 350 degrees. Spray two (2) 9 inch cake pans with non stick baking spray with flour. In a large bowl, combine flour, baking soda, baking powder, cinnamon, nutmeg, all spice, and salt. In another large bowl, beat butter and sugar at medium speed with an electric mixer until creamy. Add preserves and sour cream beating well. Add eggs one at a time, beating well after each addition. Fold in flour mixture and pecans. Pour into prepared pans. Bake for 20 to 25 minutes, or until a wooden pick inserted in center comes out clean. Cool in pans or wire racks for 5 minutes. Remove from pans and cool completely.

To prepare frosting: In a large bowl, beat cream cheese and butter until creamy. Gradually add confectioner sugar, beating until smooth. Stir in preserves. Spread frosting evenly between layers and on top and sides of cake.