

Blackberry Bundt Cake

Prepare the blackberries:

3 half pint packages of blackberries Reserve about a dozen of them for garnish.

1 c. water

3 T. cornstarch

1 c. sugar

In a medium saucepan, gently stir the sugar into the blackberries. Stir the cornstarch into the water and pour over the blackberries. Heat until bubbly and slightly thickened and remove from heat. Strain the liquid from the blackberries, reserving both separately.

For the cake batter:

Grease and flour a 12 cup bundt pan.

1 c. softened butter

1 $\frac{3}{4}$ c. sugar

4 eggs

2 tsp. vanilla extract

1 tsp. baking soda

3 c. flour

$\frac{1}{4}$ tsp. salt

1 c. reserved blackberry liquid (reserve the remaining for the frosting)

$\frac{3}{4}$ c. sour cream

Beat together the shortening and sugar and then add the eggs and vanilla.

Mix the sour cream and blackberry liquid together. Also, blend the dry ingredients together. Add the dry ingredients alternately with the sour cream mixture, beating after each addition.

Put $\frac{1}{3}$ of the batter in the bottom of the bundt pan, spreading evenly. Put a layer of half of the blackberries on this layer. Spread the next $\frac{1}{3}$ of the batter on top of the berries and spread evenly to cover. Put the second half of the berries on top of that batter, then top with the final $\frac{1}{3}$ of the batter.

Bake in a 350 degree F. oven for 55 min. Test with a skewer to see if it is done. (It will come out cleanly.) Allow to cool for 10 min. before turning out on a platter. Allow to cool before frosting.

Frosting:

½ c. shortening

3 c. powdered sugar

¼ c. blackberry liquid (or enough to get the right consistency)

Dash of salt

1 tsp. vanilla

Add the liquid just a little at a time as you beat this together until you get the consistency that you would like. Frost the cake and decorate with reserved blackberries.