

Blackberry Lavender Cake

RECIPE LIGHTLY ADAPTED FROM HALF-BAKED HARVEST



Ingredients

For the Jam:

6 cups SWP Blackberries,
thawed
1/2 cup wildflower honey
1 tablespoon freshly squeezed
lemon juice
2 tablespoons dried lavender,
optional (see note)

For the Cake:

1 cup coconut oil, melted
1/2 cup sour cream
3 large eggs
1 1/2 cups sugar
1 tablespoon vanilla extract
1 cup milk
3 cups all-purpose flour
1/2 teaspoon baking soda
1 1/2 teaspoon baking powder
1 teaspoon salt

For the Frosting:

2 sticks butter, room
temperature
1 1/2 cups powdered sugar,
sifted
6 oz. white chocolate, melted
1 teaspoon vanilla extract

Directions

1. Prepare the jam by adding the blackberries, honey, lemon juice, and lavender (if using) to a medium-size pot set over medium-high heat. Bring the mixture to a boil, once boiling use the end of your slotted spoon to break down and mash the berries. Continue to cook for another 5-7 minutes. Remove from the heat and let cool. It should thicken a little as it cools.
 2. Preheat oven to 350 degrees. Line a 9x13 baking dish with parchment paper or butter and flour it to prevent cake from sticking to the pan.
 3. In a large bowl, beat together the coconut oil, sour cream, eggs, sugar, and vanilla. In a separate bowl sift together the flour, baking soda, baking powder, and salt. While on low speed, add the flour mixture slowly to the wet mixture until just combined. Then slowly beat in the milk until fully combined.
 4. Pour the batter into the prepared pan. Take about 3/4 cup of the jam and dollop it over the cake. Use a knife to lightly swirl the jam around being careful not to over mix it. Bake for 30-35 minutes, until the top is just set and no longer wiggly in the center. Remove and let cool completely before frosting.
 5. To make the frosting, beat together the butter and powdered sugar in a large bowl until light and fluffy. Add the melted white chocolate and vanilla, beating until combined. Spread a thin layer of jam over the cake, THEN frost the cake with the white chocolate frosting. On top of the frosting spoon the remaining jam and swirl.
- **Note:** The floral flavor is needed to enhance the blackberries, BUT if you are able to use a wildflower honey (I think the allergy blend has flower included too) it is more than enough! You can use dried lavender, but wildflower honey already delivers strong floral notes. I think it's a much easier way to get the flavors you want without going through the trouble to find or ship dried lavender.

