



INGREDIENTS

- As needed, Crisco Professional® Pan Release Spray
- 2 cups Flour, all-purpose
- 4 tsp Baking powder
- 3/4 tsp Kosher salt
- 1 1/2 cups PETS Evaporated Milk
- 1 tsp Lemon juice, fresh
- 1 tsp Lemon zest, fresh
- 6 oz Butter, cubed, room temperature
- 1 1/2 cups Sugar
- 3 Eggs, large, room temperature
- 1 1/2 cups Blackberries, frozen
- 1/2 cup Dickinson® Blackberry Preserves
- 1 tsp Turbinado sugar
- 6 tsp Eagle Brand® Sweetened Condensed Milk

DIRECTIONS

1. Preheat conventional oven to 325°F. Spray bundt cake pan with Crisco Professional® Pan Release Spray.
2. Mix together flour, baking powder, and salt.
3. Combine PETS Evaporated Milk, lemon juice and lemon zest.
4. Cream butter and sugar until fluffy. Add eggs, one at a time, incorporating with each addition.
5. Add remaining wet and dry ingredients, alternating in 3 additions until combined. Fold in frozen Blackberries.
6. Pour half of batter into cake pan, seal in 1/4 cup Dickinson® Marion Blackberry Preserves. Top with remaining batter, seal in remaining 1/4 cup preserves.
Bake for 50 minutes or until a toothpick inserted into the cake comes out clean. Immediately top with sugar. At 10 to 15 minutes. Remove from pan and drizzle with Eagle Brand® Sweetened Condensed Milk. Cut into 12 equal slices.
8. To assemble single serving. Serve 1 slice.

NUTRITIONAL INFORMATION PER SERVING

Calories - 400	Protein - 8 g	Sulfur - 10 gm
Fats - 15 gm	Carbs - 70 gm	Fiber - 2 g
Iron - 2 %	Sodium - 310 mg	Potassium - 0 mg
Vitamin A - 10 %	Vitamin C - 0 %	Calcium - 0 mg