

Heritage Recipes

You can share old family recipes and traditions

Blackberry Wine Cake

From Nancy

In loving memory of Louvenia Jane Cryer Burroughs
Born 1908 Beauregard Parish, Louisiana
Died 1998 Crestview, Florida



Blackberry Wine Cake

1 box Duncan Hines white cake mix
½ cup Crisco oil
½ cup chopped pecans
1 small blackberry Jello*
4 eggs
½ cup blackberry wine

Put chopped nuts in bottom tube pan, well greased & floured. Mix ingredients well, pour in pan and bake at 325 for 45 or 50 minutes or until well done on top shelf.

Glaze

½ cup butter
½ box powder sugar
½ cup blackberry wine

Melt butter. Mix in wine & sugar. When cake gets done pour ½ of this glaze over it. Punch holes in cake. Let sit for about 30 minutes. Remove cake from pan. Pour balance of glaze over it. This is ready to eat.

*Editor's Note: Sometimes Blackberry Jello is hard to find. You may have to shop around for it.

Submit Your Favorite Recipes along with their stories to
editor@heritagerecipes.com
www.heritagerecipes.com