



First Lady Cathy Justice's WEST VIRGINIA Birthday Cake Contest



O F F I C I A L West Virginia State Birthday Cake

Ms. Van's Blackberry Skillet Cake

INGREDIENTS

1 1/2 sticks butter, separated

1/2 cup packed brown sugar

1/2 cup chopped walnuts
or pecans

12 oz. fresh blackberries,
washed and drained

1 1/2 cups + 1 Tbsp.
granulated white sugar

2 cups flour

2 1/2 tsps. baking powder

1/2 tsp. ground clove

1/2 tsp. nutmeg

1 tsp. cinnamon

2 eggs

2 tsps. vanilla

1 cup buttermilk

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Toss blackberries with 1 Tbsp. granulated white sugar.
3. Put 1/2 stick butter in a 10" cast iron skillet and place in the oven until melted. Remove from the oven, add 1/2 cup brown sugar and 1/2 cup walnuts, stir and then add and arrange blackberries in a cast iron skillet.
4. In a medium bowl combine 2 cups flour, 2 1/2 tsps baking powder, 1/2 tsp ground clove, 1/2 tsp nutmeg and 1 tsp. cinnamon then set aside. In a separate bowl, mix 1 stick butter with 1 1/2 cups sugar, then whisk 2 eggs, 2 tsps vanilla and 1 cup buttermilk together and add this to the butter and sugar and mix until combined.
5. Pour wet mixture into dry mixture and mix until smooth for about 2 minutes.
6. Pour into a cast iron skillet on top of the berry mixture.
7. Bake approx. 40 mins or until a toothpick inserted in the center comes out clean.
8. Cool in pan for 10 minutes before inverting cake onto serving plate.

While the cake is cooling, mix up nutmeg glaze.



Nutmeg Glaze

INGREDIENTS

1 cup powdered sugar

1/8 tsp. nutmeg

6 tsps. warm water

DIRECTIONS

1. Combine all 3 ingredients and whisk until smooth
2. Once cake is inverted onto pan, drizzle glaze over top of warm cake
3. Enjoy!