



## Jelly Donut Cake

Serves 8

### Cake ingredients:

2 1/2 cups flour  
1 1/4 cups sugar  
1 1/2 tsp. baking powder  
1 tsp. kosher salt  
1 tsp. nutmeg  
3/4 cup whole milk  
1/2 +2Tbs. unsalted butter, melted  
2 large eggs  
1/2 tsp. vanilla bean paste or pure vanilla extract  
3/4 cup best quality fruit preserves of your choice

### Topping Ingredients:

1/4 cup sugar  
1 tsp. cinnamon  
1/2 tsp. kosher salt  
2 Tbs. unsalted butter

Preheat oven to 350. Grease and lightly flour an 8" round cake pan and line bottom with parchment paper or use a springform and forget the liner.

Whisk flour, sugar, baking powder, salt and nutmeg in a large bowl. In another bowl, whisk milk, melted butter, eggs and vanilla. Add milk mixture to flour mixture stirring just until combined. Spread 1/2 the batter in prepared pan. Spoon preserves over leaving a 1/2" rim. all around. Spread the rest of batter over and smooth top.

Bake for 55 minutes to 1 hour, covering loosely with foil if browning to much. Let cool for 10 minutes. Turn cake out of pan and upright. If using springform, release from pan.

In a small bowl stir together first 3 topping ingredients. Melt the 2 Tbs. butter and brush over top and sides of cake. Sprinkle top with sugar mixture and press onto sides.

Enjoy !

