

ALMOND SKILLET CAKE WITH TRIPLE BERRY



EMILY G'S™
JAM OF LOVE

3/4 c butter, melted
1 1/2 c sugar
2 eggs
1 1/2 c all-purpose flour
1/2 t salt
1 t almond extract
1/2 c slivered almonds
1/2 c **Emily G's Triple Berry Jam**

Preheat the oven to 350°. Cream the butter and sugar in bowl until smooth. Beat in the eggs one at a time. Add the flour, salt, almond extract and mix well. Pour the batter into a greased iron skillet. Bake for 30-40 minutes. Let cool briefly, spread with jam and sprinkle with slivered almonds. Return to the oven and bake for 10 minutes longer.

Serves 8

