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 tsp. baking powder
- 1 tsp. ground clove
- 1 tsp. nutmeg
- 1 tsp. cinnamon
- 2 eggs
- 2 tsp. 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 tsp 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 tsp 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!