

Guinness Cake

Ingredients

110 g dark raisins or currants
130g dried cherries or plums (prunes)
220g golden raisins
1 bottle of Guinness or similar stout
110g butter
220g brown sugar
3 eggs beaten
270g self-raising flour
1/4 teaspoon ground cinnamon
1/8 teaspoon ground cloves
1/8 teaspoon ground allspice
1 pinch salt

Instructions

Place dried fruit in a bowl and cover with Guinness. Allow to soak overnight

Preheat oven to 350 F (170C). In a large mixing bowl, cream the butter and sugar together until smooth, then beat in the eggs one at a time.

Strain fruit, reserving Guinness separately. Add flour, spices, salt and drained fruit to butter and sugar mixture. Add enough fresh Guinness to the drained stout to measure 240 ml and add to the batter, mixing thoroughly to combine.

Grease an 8 inch cake tin and add batter, smoothing top evenly.

Bake in preheated oven for about 2 hours, until the centre is firm.