

February Happy St Patrick's Day

Guinness Cake

Ingredients

225g Butter
225g Brown Sugar
340ml Guinness
225g Raisins
225g Currants
225g Sultanas
120g Mixed chopped peel
570g Plain Flour
1 tsp All Spice
1 tsp Nutmeg
1/2 tsp Bicarbonate of soda
3 eggs, beaten

Method

* Place butter, sugar, Guinness in a saucepan and bring to the boil slowly. Stir constantly until butter and sugar have melted.

* Mix in dried fruit and peel and bring mixture back to the boil. Simmer for 5 minutes. Remove from heat and cool thoroughly.

* Sift the flour, spices and bicarbonate of soda into a large mixing bowl. Stir in the cooled fruit mixture and add the beaten eggs.

* Turn into a greased and lined cake tin (I use 23cm round) and bake in the centre rack of the oven for 2 hours, or until a skewer inserted into the centre of the cake comes out clean.

When done, cool in tin before removing onto cake rack.

Note from Tania

The Kernaghan's originate from Irish stock so I thought it would be a great idea to share an "Irish" inspired recipe with you.

I found this one in Mums collection of family favourites.

Top of the morning to ya!

Enjoy, TK x