

GUINNESS CAKE

Ingredients

- $\frac{1}{2}$ lb. butter
- $\frac{1}{2}$ lb. brown sugar
- 4 eggs
- 10 oz. flour
- $\frac{1}{2}$ lb. seedless raisins
- 2 tsp. allspice
- 4 oz. mixed peel
- 4 oz. walnuts chopped
- 4 oz. cherries chopped
- 1 pint Guinness

Instructions

1. Cream the butter and the sugar together until light and creamy.
2. Gradually beat in the eggs.
3. Fold in the flour and allspice.
4. Add the raisins, mixed peel, cherries and walnuts.
5. Mix well together.
6. Stir 4 tablespoons Guinness into the mixture and mix well.
7. Turn into a prepared 7" round cake tin and bake at 325° for 1 hour.
8. Then reduce heat to 300° and cook for another 1 $\frac{1}{2}$ hours.
9. Allow to cool.
10. Remove from tin.
11. Prick the base of the cake with a skewer and spoon over the remainder of the Guinness.