



GUINNESS STOUT FRUIT CAKE

YOU NEED:

- 250g butter
- 2 cups prunes
- 3 cups raisins
- 1 cup glace cherries
- 1 can Guinness Stout (300ml)
- 2 2/3 cups plain flour
- ¼ tsp baking powder
- ¼ tsp ground nutmeg
- ¼ tsp ground cinnamon
- 1 ¼ cup brown sugar
- 2 eggs

TO DO:

Chop half the raisins and all prunes in a food processor and marinate with 250ml of stout. Cream butter and sugar and add eggs, flour, baking powder, nutmeg, and cinnamon. Stir in cherries and remaining raisins.

Grease a 9 x 4-inch loaf pan and pour in batter. Bake in a pre-heated oven at 180 Degree Celsius for about 3 hours. Cracks will appear at the top of the cake.

Remove from oven and pour the remaining stout on the cake. Let stand for 30 minutes before storing in the fridge overnight.

RECIPE: HOLIDAY FUN!