

“Hunting Shooting Fishing” Cake

Ingredients:

- 225g Butter or Margarine
- 225g Dark Brown Sugar
- 4 eggs, Lightly Beaten
- 275g Plain Flour
- 2 tsp Mixed Spice
- 225g Seedless Raisins
- 225g Sultanas
- 125g Currants
- 125g Walnuts or Blanched Almonds (chopped)
- 8 tbsp Stout

Method:

1. Pre-heat the oven to 160°C.
2. Butter a 20cm (8") cake tin and line with non-stick baking parchment.
3. Cream together the butter/margarine and sugar until light and fluffy.
4. Beat in the eggs a little at a time.
5. Sift the flour and spices together and beat all but one tablespoonful into the creamed mixture.
6. Sprinkle the rest of the flour over the dried fruit and nuts and turn well so the fruit and nut remain separate i.e. don't stick together.
7. Stir fruit and nuts into the mixture together with half the stout.
8. Spoon the fruit mixture into the tin and bake in the oven for an hour. reduce the heat to 150°C for a further 1 – 2½ hours. Remove from the oven and cool in the tin for an hour then turn out onto a wire rack and allow to cool completely.
9. Prick the base with a skewer or long fork and spoon in the rest of the stout. Leave overnight to infuse.