

Gill's Gourmet Gallery

Dark brown beer cake with spiced fruits & nuts

Ingredients:

200g whole-wheat flour
100g plain flour
1 teaspoon ground ginger
1/2 teaspoon cinnamon
1 teaspoon baking powder
1/2 teaspoon salt
175g softened unsalted butter
225g dark brown sugar
4 large eggs
1 teaspoon vanilla extract
150g currants
80g dried apricots (sliced)
100g glacé cherries
100g chopped walnuts
4 tablespoons dark brown beer

Method:

Preheat the oven 180C fan. Grease and line a 10 inch cake tin or 9x5 inch loaf tin.

Sift the flours, ginger, cinnamon, baking powder and salt into a large bowl.

In the bowl of an electric mixer, beat the butter and sugar together until light and creamy. This could take 5 minutes. Beat the eggs in one at a time and add a little flour if the mixture curdles. Sift in the remainder of the flour, a spoonful at a time. Stir in the fruit and nuts by hand, folding them into the mixture evenly. Finally add the beer. Spoon the batter into the lined cake tin. Bake in the centre of the oven for 1 hour. Cool the cake in the tin for 10 minutes before removing it to a wire rack. Wrap in cling film to store for up to 10 days.

Delicious served sliced with butter and a good glass of dark beer.

