

IRISH RAISIN CAKE

(Recipe from Food Network - Ann Rafferty)

The Cooks Next Door

2 1/2 c. of buttermilk
2 c. of sugar
5 c. of flour
2 sticks of butter
5 eggs
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. allspice
2 tsp. baking soda
Dash of salt
1 (16-oz box) of brown raisins
1 (16-oz) box of golden raisins
1/2 c. whiskey, optional

Preheat oven to 325 degrees and grease a Dutch Oven. Cream sugar and butter in large bowl. Add in eggs one at a time. Add seasonings. Mix baking soda into the buttermilk. Alternate adding flour, buttermilk and raisins into mix. Bake for 2 1/2 to 3 hrs. in covered Dutch Oven (I baked mine in a greased, covered family size skillet - not cast iron - and it took about 1 1/2 hrs. Cake is finished when knife inserted into middle comes out clean.

Optional- pour 1/2 cup of whiskey over cake immediately after removing from oven. Cake is best when cut after a few days.