Lissivigeen National School

Recipe for a Porter Cake.

Porter Cake.

Ingredients :

454g plain flour
227g brown sugar
681g raisins
1 teaspoon of bread soda
4 eggs
227g margarine
114g cherries
114g almonds
1/4 of a litre of stout/porter
1 teaspoon mixed spice/nutmeg
Rind of an orange/lemon

Method:

1. Put the flour, sugar and margarine into a large mixing bowl and blend with your hands. Make sure you hands are clean!

2. Now add in all other dry ingredients. Before you put in the cherries make sure you chop them in half and toss them in flour.

3. Put in the eggs and the raisins. Soak the raisins in the porter before hand.

4. By now you can mix with a wooden spoon

1.

In this photo ,we are sieving the flour

2.

In this photo ,we are adding in the margarine

3.

In this photo, we are adding the cherries. We added a sprinkle of flour to the cherries to stop them from sinking to the bottom

4.

In this photo, we are adding stout/ porter with the raisins and adding it into the mixture

5.

In this photo,we are adding in the four eggs whisked together

6.

In this photo, we are putting in the mixture into the tin ....

7.

....and that's what it should look like when your finished!

8.

Now we're putting the cake in the oven for two hours

The End

9. This is what your cake should look like after two hours in the oven!