

Irish Tea Brack

Submitted by Anna Duffy



Soak 12 hours or overnight:

- 2 cups dark raisins
- 3 cups golden raisins
- ½ cup currants
- 2 cups brown sugar
- 1 cup cooled tea (not iced tea)
- ½ cup whiskey

Cake:

- 4 cups sifted flour
- 3 tsp baking powder
- 1 tsp nutmeg
- ½ cup warm honey for glazing
- 3 eggs; beaten
- 1 tsp grated allspice
- Rind of 1 lemon; grated

Preheat oven to 300° and grease a 10" round cake pan.

To the fruit mix, add flour, eggs, baking powder, spices and lemon; stir well with wooden spoon.

Spoon into cake pan and bake 2 hours or until a toothpick inserted in center comes out clean.

Wrap a clean towel around cake until it cools and then wrap in tin foil and glaze with warm honey.