

## Irish Whiskey Wedding Cake

This cake could be made in 8" rounds or as a sheet cake

Quantity	Ingredients	Preparation Notes
<b>Cake</b>		
1 C	Golden Raisins	• Preheat oven to 350 degrees
1 1/2 C	Cold Water	• Place currants in a saucepan with water and bring to a boil
1/2 C	Shortening	• Reduce heat and simmer 2 minutes and drain reserving 3/4 C of the liquid and cool.
1/2 C	Sugar	• Beat shortening until soft and then gradually beat in sugar until light and fluffy
1	Egg	• Add egg and beat to blend
1 1/2 C	Flour	• Soft flour with baking powder, soda and spices
2 tsp	Baking Powder	• Fold flour mixture into shortening mixture, alternating with reserved liquid
3/4 tsp	Ground Cloves	• Stir in raisins, walnuts and whiskey
3/4 tsp	Nutmeg	• Grease and flour two 8" round cake pans
1/2 tsp	Allspice	• Pour cake batter in pans and bake at 350 for 30 to 35 minutes until cake tests done.
1/2 tsp	Salt	• Cool slightly and then turn out of pans and cool completely before icing.
1 C	Walnuts chopped	
1/4 C	Irish Whiskey	
<b>Icing</b>		
1/4 C	Butter softened	<b>Icing</b> • Beat together all ingredients for icing and frost cake when cooled.
3 1/2 C	Powdered Sugar	
1	Egg Beaten	
1/4 C	Irish Whiskey	