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by ewfood

Liquorice Cake



Ingredients

2 black tea bags
4fl oz. boiling water
5.3oz. raisens
7oz. sugar
5.3 oz. butter, at room temperature
2 eggs
10.5 oz. self-raising flour
1/2 tsp cinnamon
3.5 oz. Pontefact cakes or black liquorice, chopped into small pieces
3tsp. black treacle
For the icing
5.3 oz. icing sugar
2-3 orange's juice and the zest of half an orange

Preparation

1. Preheat the oven to 170°C and grease and line a 18-20 round cake tin.
2. Brew the teabags in the boiling water for five minutes. Remove the teabags and soak the raisins in the tea. While the raisins are soaking cream together the sugar and butter until fluffy. Add the eggs to the mixture and combine well. Mix in the flour and ensure that no lumps are formed.
3. Discard half of the tea in the mug and pour the rest with the raisins into the cake batter. Add the liquorice and cinnamon and black treacle. Stir it well.
4. Transfer the mixture into the cake tin and bake for approximately 30 minutes, the cake is ready when a toothpick inserted into the cake comes out clean.
5. Remove the cake from the oven and allow it to cool on a wire cooling rack. Whilst the cake is cooling mix together the icing sugar, orange juice and zest until a syrup is formed, pour this over the cooled cake before serving.

Cooks Note