

# Gold Rush Cake

Donated by Fran Pederick

Dissolve 2 teaspoons instant coffee in 2 cups hot water

Place in saucepan with:

- 1 1/2 cups brown sugar
- 350g raisins
- 250g butter or margarine
- 1/2 cup stewed apple (or grated one is OK)
- 2 tsp cinnamon
- 1 tsp ground cloves

Stir over low heat and add

- 1-2 lightly beaten eggs and
- 3 1/2 cups plain flour (sifted well)
- 2 tsp bicar soda

Mix well

Bake in grease lined baking dish

Moderate oven about 50-60 minutes

Cool in tin 5-10 minutes

Turn out and ice or use cream cheese topping.