

Butterscotch Raisin Cake

120g Butter or Substitute
1 cup Brown Sugar
½ cup warm Milk
1 cup Raisins (chopped)
2 Eggs
1 tablespoons Golden Syrup
1½ cups S.R. Flour
1 teaspoon Cinnamon
1 pinch Salt

Cream butter and sugar until light & fluffy. Add eggs one at a time, beating well after each addition. Dissolve syrup in warmed milk and add alternatively with sifted dry ingredients. Mix well, add chopped raisins.

Spoon mixture into greased and greased paper lined tin (20cm/8").

Sprinkle topping over*.

Bake in a moderate oven 55-60 minutes or until cooked when tested with a skewer.

Topping:

30gms (2tbsp) Butter
2 tablespoons Brown Sugar
½ cup Coconut
2 tablespoons chopped Walnuts

To Make Topping: Melt butter in saucepan – add other ingredients.