



## Sloe Berry Loaf Cake

75g Demerara sugar	75g muscovado sugar
150g butter	2 eggs
200g sloe berries from home made sloe gin, stones removed	A grating of nutmeg
Half tsp cinnamon	1 small glass of sloe gin
A pinch of ground cloves	50g ground almonds
150g self raising flour	

1. Pre-heat the oven to 160°C
2. Butter and line a medium loaf tin.
3. Put the sugars, butter, berries and spices into a pan and gently heat until melted and well combined. Let it cool a little.
4. Sieve the flour into a large bowl. Tip in the ground almonds and pour in the contents of the pan. Stir thoroughly until combined.
5. Crack in the eggs and beat in until combined. Finally, stir in the gin.
6. Pour into the prepared loaf tin, sprinkle with a little Demerara sugar and bake on the middle shelf for 50-60 minutes.
7. Allow to cool slightly then turn onto a wire rack. This cake will keep well wrapped in shrink wrap and foil for 3-4 weeks and will improve with age.