

# Prairie Beer Cake

*From the Recipe File of Agnes Gaffaney  
Best of the Best Minnesota Cookbook*

*1/2 cup butter, softened  
1 egg  
2 cups flour  
1/2 teaspoon cinnamon  
1/2 cup walnuts OR pecans,  
chopped  
1 cup dates, chopped  
1 cup beer  
1 cup brown sugar, packed  
1/4 teaspoon salt  
1 teaspoon baking soda  
1/2 teaspoon nutmeg*

Preheat the oven to 350 degrees.

In a bowl, mix all of the ingredients. Pour into a greased ten-inch tube pan OR Bundt pan.

Bake for one hour or until done. Cool in the pan.

Turn out carefully. Cool completely.

Cover and refrigerate overnight.

Serve plain, dusted with powdered sugar or with lemon glaze.

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Per Serving (excluding unknown items): 2936 Calories; 100g Fat (30.7% calories from fat); 37g Protein; 473g Carbohydrate; 22g Dietary Fiber; 460mg Cholesterol; 2877mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 Lean Meat; 8 1/2 Fruit; 19 Fat; 9 1/2 Other Carbohydrates.