Irish Receipes

Irish Tipsy Cake:

Ingredients:

1 cup water	4 lg. eggs
1 cup sugar	1 cup nuts
1 cup dried fruit	1 cup brown sugar
1 tsp. salt	Lemon juice

1 liter bottle of Good Irish Whiskey.

1. Check the whiskey for quality - 1 full glass.

2. Take large mixing bowl - check whiskey again to ensure highest quality. Pour 1 level cup and drink.

3. Turn on electric mixer. Beat 1 cup of butter in a large fluffy bowl, add 1 spoon Tea of sugar and beat again.

4. Make sure the whiskey is still good and cry another tup.

5. Turn of mixer, break two-large eggs add one to bowl.

6. Chuck in dried fruit. Mix on turner. If fruit gets stuck in mixer, pry it loose with a dew-scriver. Sample whiskey again.

7. Next mis two cups of salt or sugar or something and check whiskey for tonsisticity.

9. Soift lemon juice and strain your nuts. Add i table-spoon of brown sugar and grease the oven.

8. Don't forget to beat the turner and bow the throwl away. Finish the whiskey and get some rest.