



INGREDIENTS

- 1 c unsalted butter
- 2 c brown sugar, firmly packed
- 2 large eggs, well beaten
- 3 c flour, sifted
- ½ tsp kosher or sea salt
- 2 tsp baking soda
- 1 tsp cinnamon
- ½ tsp all-spice
- ½ tsp ground cloves
- 1 c walnuts or pecans, finely chopped
- 2 c dates, finely chopped
- 2 c Yuengling® Porter
- Powdered sugar

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DIRECTIONS

1. Preheat oven to 350°. Grease and flour a 10" bundt pan.
2. In a large bowl, cream butter until soft. Gradually add sugar, creaming until light and fluffy. Add eggs; mix well. Sift flour, salt, soda and spices together. Reserve about 2 Tbs. Add the remainder to the batter. Slowly add Yuengling® Porter and blend thoroughly (may foam while beating).
3. Using reserved 2 tablespoons of flour-spice mixture, toss dates and

Yuengling® PORTER DATE & NUT CAKE

nuts until lightly coated. Fold into batter; blend. Pour batter in pan.

4. Bake for 1 hour and 15 minutes, or until toothpick comes out clean.
5. Cool in pan for 10 minutes; carefully turn out of pan on rack to cool completely. Cover and refrigerate overnight. Serve plain or dusted with powdered sugar.

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