

Fruit Teabread recipe

Ingredients:

- 350 g of mixed dried fruits
- 225 g of light muscovado sugar
- 300 ml of hot Earl Grey tea, made using 2 teaspoons Earl Grey tea or 2 tea bags
- 275 g of self-raising flour
- 1 egg, beaten

Preparation:

- 1) Put the mixed dried fruit and the sugar into a medium bowl, stir to mix, then pour over hot tea. Cover the bowl and leave in a cool place overnight to allow the fruit to plump up.
- 2) The next day, lightly grease the tin and line it with a wide strip of non-stick baking parchment to go up the wide sides and over the base. Pre-heat the oven to 150°C/300°F/Gas Mark 2. Add the flour, lemon zest and beaten egg to the fruit mixture and stir with a wooden spoon until thoroughly mixed.
- 3) Turn the mixture into the prepared tin and gently level the surface. Bake in the middle of the oven for 1 1/4-1 1/2 hours, until the teabread is well risen and firm to the touch and a fine skewer inserted in the center comes out clean. Leave to cool in the tin for about 10 minutes, then loosen with a small palette knife. Turn the teabread out and leave on a wire rack to cool. Remove the lining paper and serve sliced and buttered.