

Easy Tea Bread

This makes a loaf big enough for 6-8 people but will keep well in an airtight container or wrapped in foil to be eaten over a few days. Any marmalade will work in this recipe, also any mixture of dried fruits. Enjoy a slice as is or with butter and cheese.

Ingredients

- 1 cup cold tea
- 200g (8 oz) mixed dried fruit
- 200g (8 oz) Self-raising flour
- 100g (4 oz) Caster sugar or brown sugar
- 1 large egg, beaten
- 2 tablespoons orange marmalade

Method

Preheat oven to 180 C or Gas 4.

Place the fruit in a small bowl, pour the cold tea over the top.

Soak overnight if possible, or until the fruit swells.

In a bowl combine the flour, sugar, egg and marmalade. Then pour the fruit and tea mixture in and stir thoroughly.

Put into a greased loaf tin and bake for 1 hour. Allow to cool slightly before removing from the tin.