



Submitted by Mary J.

Ingredients

4oz butter
1 cup of strong tea
8oz Dried mixed fruit
1 tsp bicarb of soda
1 tsp mixed spice
8oz self raising flour
4oz sugar
1 egg

Method

1. Preheat oven to 160c and grease and line a 2lb loaf tin.
2. Melt your butter in a large pan, then add your tea and mixed fruit, bring to a gentle simmer for 2 minutes, so as to swell the fruit. Allow to cool for about 5 minutes so as not to curdle your egg.
3. Once cool add the flour, sugar, bicarb and spice.
4. Finally add the egg and mix well.
5. Pour into you tin and bake for approx 1 hour until well risen and golden brown, test with a skewer to ensure it's cooked through.