


# Whitworths

## Fruity Tea Loaf



### INGREDIENTS

200g **Whitworths Traditional Mixed Fruit**  
60ml hot tea  
225g plain flour  
1 tsp baking powder  
100g unsalted butter, at room temperature  
100g light brown sugar  
1 medium egg, beaten  
3-4 tbsp milk

 Serves 10  10mins + soaking  50-55mins

### READY...STEADY...BAKE

- ♥ Soak the fruit in the tea (leave for a few hours if you have time).
- ♥ Preheat your oven to 180°C/Fan 160°C/Gas Mark 4 then grease and line the base of a loaf tin (21½cm x 11½cm).
- ♥ Sieve the flour and baking powder into a bowl then rub in the butter until it looks like breadcrumbs.
- ♥ Add the sugar and egg to the fruit mixture, stirring well, then mix with enough milk to make a dropping consistency.
- ♥ Spoon the mixture into the tin, level the top then bake for 50-55 minutes until golden and well risen (test with a skewer - if it comes out clean then it's cooked!)
- ♥ Cool in the tin for 10 minutes then turn out on a wire cooling rack.
- ♥ When ready to serve, cut into thick slices then spread with butter, delightfully delicious!

for more recipes visit [www.whitworths.co.uk](http://www.whitworths.co.uk)

## Happy Baking!