



SET RECIPE - Class 28

Northumberland Tea Loaf

Ingredients

- 250g mixed dried fruit (currants, sultanas, apricots, almonds and pecans)
- 1 mug freshly made warm black Northumberland/ Earl Grey tea
- 125g caster sugar
- 1 large egg, beaten
- 2tbsp orange marmalade (optional)
- 250g self raising flour
- 1tsp mixed spice
- ½ tsp of freshly grated nutmeg

Method

1. Place the fruit, nuts and sugar in a large bowl and pour over the cold tea.
2. Stir well, cover with a clean tea towel or dinner plate, and leave overnight for the fruit to plump up.
3. Heat the oven to 180C/Gas 4.
4. Add the egg to the soaked fruit and tea and beat in along with the marmalade if using.
5. Add the sifted flour, mixed spice and nutmeg, and stir until all the ingredients are well blended.
6. Spoon into a greased loaf tin and bake for between 60-80 mins until firm to the touch and a skewer inserted into the centre comes out clean.
7. Remove the loaf from the tin and allow it to cool completely before serving.