



Sarah's Tea Loaf

Sarah's servings: 10, Sarah's skill: Easy, Baking time: 1hr 45 mins

Ingredients

350ml Strong black breakfast tea
200g Currants
200g Sultanas
300g Self-Raising flour
225g Light brown sugar
2 Large eggs

Method

- In a large bowl put the currants and sultanas.
- Pour 350ml of boiling water into a measuring jug with 4 tea bags and brew until strong.
- Remove the tea bags and top up with more boiling water to 350ml if necessary.
- Pour the hot tea over the dried fruit and mix - cover and leave overnight for the best results.
- The following day pre-heat the oven to 150 degrees centigrade (130 fan).
- Line and grease a 2lb loaf tin.
- To the bowl of soaked dried fruit add the flour, sugar and eggs then mix with a spoon until it is fully combined.
- Put the mixture into the prepared loaf tin and level.
- Bake for 1 hour 45 minutes or until a skewer comes out clean.
- Leave to cool slightly in the tin then transfer to a wire cooling rack.
- When cool, slice and spread with butter.