

GREAT YORKSHIRE SHOW 2024

SET RECIPE

HOT TEA BREAD

340 g (12 oz) mixed dried fruit

225 g (8 oz) soft light brown sugar

300 ml (1/2 pint) hot strong tea

285 g (10 oz) self raising flour

1 egg, beaten

1. Place the fruit and sugar in a bowl, pour over the hot tea, cover and leave to stand several hours.
2. Pre-heat the oven to 150 °C, 300 °F, Gas 3. Line a 900 g (2 lb) loaf tin with greased greaseproof paper or with siliconised paper.
3. Beat the egg into the fruit mixture, then add the flour. Mix thoroughly, and put into a prepared tin, level the top.
4. Bake for approx. 1 1/2 hours, until well risen and feels firm. Allow to cool in the tin for a few minutes, then on a cooling rack.