

## **Recipe for Tea Loaf**

A teacup holds 8 fl oz, 225ml of water

Use a 2lb 900g Loaf Tin

### **Ingredients**

1 teacup cold tea (without milk)

1 teacup granulated sugar

1 teacup mixed dried fruit

2oz, 60g butter or margarine

1 large egg

2 teacups self raising flour, sieved

### **Method**

Put tea, sugar, butter and fruit in a saucepan

Simmer for 2-3 minutes

Allow to cool to lukewarm

Add beaten egg, then sieved flour

Mix with a wooden spoon

Pour into a greased and lined 2lb/900g loaf tin

Bake at 180°C, 350°F, gas mark 4 for 1 - 1 ½ hrs

Store in an airtight container