

Tea loaf



Ingredients

- 1/2 cup sultanas**
- 1/2 cup raisins**
- 1 orange, zested**
- 1 1/4 cup hot strong Earl Grey or Lady Grey tea**
- 2 medium eggs, lightly beaten**
- 2 cups flour**
- 3 teaspoons baking powder**
- 1 teaspoon salt**
- 1 cup light soft brown sugar**
- butter, for greasing, plus extra to serve**

Method

- 1.** Mix the sultanas, raisins and orange zest in a large mixing bowl. Pour over the tea and cover the bowl. Leave to sit for a minimum of 6 hours or ideally overnight to allow the dried fruit to soak up all the liquid.
- 2.** Heat the oven to 350F. Grease and line a loaf pan. Add the eggs, flour, baking powder, salt and sugar to the soaked fruit, ensuring everything is well combined. Spoon the mixture into the tin and place in the centre of the oven for 1 hour 30 mins or until firm to the touch. Leave to cool in the tin for 15 mins before transferring to a wire rack.
- 3.** Cut into thick slices and serve with butter. To store, wrap tightly and keep in an airtight container for up to five days. The loaf will taste even better after a few days.