

Earl Grey Tea Loaf

This easy recipe produces a light, moist loaf which will keep, even improve, over several days in an airtight container. Serve it with butter or just as it is.

1lb/500g dried fruit – include as wide a selection as you can eg. sultanas, currants, apricots, dried cherries, mixed peel etc
1 cup/200ml Earl Grey Tea
8oz/225g/1 cup soft brown sugar
5½oz/150g/1½ cups all purpose flour
3 tsp baking powder
1 egg, beaten

Soak the fruit overnight in the tea. Next day pre-heat oven to 325f and line a loaf tin with parchment paper.

Mix the remaining ingredients into the fruit and spoon into loaf pan, smoothing the top. Bake for 1½ hours, or until a skewer comes out clean, you may need to cover the top with aluminum foil for the last half hour to stop the top from becoming too brown.

Leave in tin for 5 minutes then transfer to a wire rack to cool.

Please feel free to share this recipe with others. If you use this in another publication we would appreciate a reference to Two Whales as the originators of this recipe. Thank you.

