



Easy Tea Loaf

Serves: 10

Ingredients:

- 160g dried fruit
- 250 ml tea
- 250g caster sugar
- 250g self-raising flour
- 1tsp ground ginger (optional)

Method:

1. Put the dried fruit and tea in a bowl and leave to soak for a few hours or overnight
2. Pre-heat the oven to 160°C fan assisted, or 180°C
3. Add the sugar, flour and ginger (if using) to the tea and fruit mix
4. Stir well until thoroughly combined
5. Scoop the mixture into a greased loaf tin
6. Bake for 45 minutes to an hour

