



Mrs Crimble's Country Loaf

Serves 6-8

Preparation time: 15 minutes (plus 2 hours soaking time)

Cooking time: 25-30 minutes

You will need a 450g (1lb) loaf tin and some greaseproof paper.

50ml (1/8 pint) strong black tea
100g (3 1/2oz) sultanas
2 tbsp candied peel
30g (1oz) glacé cherries, halved
1 packet of Mrs Crimble's Cake & Muffin Mix
1 large egg
70g (3 oz) butter, melted, (or dairy free margarine) - plus extra for greasing the tin
1/2 tsp mixed spice
1 tbsp black treacle



1. Soak the sultanas, peel and cherries in the tea for a couple of hours.
2. Preheat the oven to 190°C (170°C for fan ovens) / 375°F / Gas Mark 5. Meanwhile, gently whisk the egg, butter (or margarine) with 100ml (1/4 pint) water, then whisk in the Muffin & Sponge Mix to make a smooth batter. Stir in the fruit and tea, treacle and mixed spice.
3. Grease and line your loaf tin before pouring in the batter and spreading evenly.
4. Bake in the centre of the oven for 25-30 minutes or until a skewer inserted in the middle of the cake comes out clean. Allow the cake to cool before removing from the tin.

It may be snowy and cold outside, but pop some of Mrs Crimble's Country Loaf in the oven and you'll be toasty warm in no time! It's lovely warm spread with butter, or with a little jam.

These instructions are given as a guide only.