



Mrs Crimble's Country Fruit & Tea Loaf



You will need...

Mrs Crimble's muffin & sponge cake mix

1 large egg

70g (3oz) Butter – melted

OPTIONAL: to avoid using dairy ingredients in this recipe use margarine in place of butter

100ml (¼ pint) Water

Fruit cake ingredients

50ml strong tea

100g sultanas

2 tbsp Candied peel

30g halved glace cherries

½ tsp Mixed spice

1 tbsp black treacle



Baking instructions

1. First soak the sultanas, candied peel and cherries in 50ml strong tea for a few hours
2. Preheat the oven to 190°C / 170°C (for fan assisted ovens) / 375°F / Gas Mark 5
3. Whisk lightly together the egg, melted butter or margarine and water
4. Add the cake mix and whisk together to give a smooth batter.
5. Stir in fruit and tea mixture, black treacle and mixed spice

For large cake

5. Pour the batter into a lined and greased 1lb 450g loaf tin or 6 inch sandwich tin and spread evenly
6. Bake in the centre of the oven for 25-30 minutes or until a skewer inserted in the centre comes out clean
7. Remove from the oven and allow to cool completely before removing from the tin

Oven temperatures and cooking times may vary. These instructions are given as a guide only