



FARMER BARNES' DAIRY

Jane's Teabread Recipe

Ingredients

10 oz / 275g mixed dried fruit

6oz / 175g soft brown sugar

1/2 pint / 300ml tea

10oz / 275g self-raising flour

1 egg

Method

In a mixing bowl, mix together the dried fruits and sugar.

Pour on the tea, cover and allow to stand for 4-5 hours or overnight. After soaking, beat in the flour and beaten egg. Stir to mix well. Grease a 2lb / 1kg loaf tin well and line the base with greaseproof paper. Put in the cake mixture and level the top. For the two-oven Aga, put the oven shelf on the floor of the roasting oven. Place the cake and bake for 15 minutes. After 15 minutes slide in the cold shelf, allowing room for the teabread to rise. Bake for a further 45 mins. For the four-oven Aga, put the shelf on the bottom set of runners and bake for 45 minutes until risen, golden brown and cooked in the middle when tested with a skewer.