

## Hairy Bikers Mums Know Best

Series:	1
Category:	Sweet
Programme:	N/A
Submitted By:	Sue Seve
Recipe Title:	Whisky Tea Loaf – very easy to make
Ingredients:	175g self raising flour 1tsp baking powder 175g mixed dried fruit 1 small cup of cold tea 100g soft brown sugar 1 egg – beaten 1 level teaspoon mixed spice Approximately 1tbs whisky or extra for stronger taste
Method:	Soak fruit in tea for at least 2hours. Sieve flour, baking powder, spice and sugar. Add fruit, egg and whisky. Mix well. Pour into 1lb loaf tin which has been greased and lined. Bake at 180°C – gas mark 4 for apx 1hour. Test with skewer. Leave to cool and serve sliced with butter.
Notes:	Will keep well for several days. Suitable for freezing.