

Fate Machine Fruit Bread

Ingredients

250g mixed dried fruit

130g demerara sugar

1½ - 2 teaspoons mixed spice

30ml oil

430ml warm water

500g Fate Low Protein All-Purpose Mix

1 sachet of yeast (enclosed with the Fate Mix)



Method

1. Take the bread pan out of the machine and place the kneading blade (paddle) onto the shaft in the base of the machine. Fill the bread pan about half way with hot, not boiling water and leave to warm while you collect and prepare the ingredients. Plug in the machine and set to Basic, Bake Rapid, XL size, with a Medium or Dark crust. It will show 1:55 (for Medium) or 2:00 (for Dark) on the display.
2. Weigh the mixed dried fruit and demerara sugar and place in a bowl with the mixed spice.
3. Empty the bread pan, it should now be nice and warm.
4. Measure the oil and pour it into the bread pan.
5. Measure warm water and pour it in with the oil.
6. Place the weighed fruit, sugar and spice into the bread pan.
7. Then pour in the Fate All-Purpose Mix and the whole sachet of yeast.
8. Put the bread pan into the machine and press start.
9. If necessary, use a non-metal spatula to scrape down the excess All-Purpose Mix from the inside of the pan, to prevent a ring of uncooked mix being on the outside of the cooked loaf.
10. Close the lid. Leave the machine and do not lift the lid.
11. When the loaf is cooked, the machine will bleep. Switch off the machine, and carefully take the pan out. Leave the fruit loaf in the pan for a couple of minutes before turning out. Cool on a wire rack.
12. Serve it warm and buttered. It is also very good toasted. The fruit bread can be sliced before freezing.

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