

Fruit Tea Bread

Ingredients

- 500g (1 packet) Loprofin Mix
- 1 sachet/1 ½ teaspoons dried yeast (from Loprofin pack)
- 25g/1oz butter or margarine
- 40g/1½oz dried fruit (currants, sultanas)
- 25g/1oz chopped mixed peel
- 25g/1oz soft brown sugar
- 1 teaspoon mixed spice
- Grated orange rind (optional)
- 1 tablespoon orange marmalade
- 400ml/15fl.oz tepid water (40°C)
- Oven temperature 200°C/ 400°F/Gas Mark 6



Method

1. Make up as for basic breads as directed on the packet.
2. Add dried fruit, peel, sugar, marmalade and orange rind if used.
3. Divide between two greased 5 litre loaf tins.
4. Brush with water and sprinkle with brown sugar.
5. Prove and bake as for bread.

Note

You can also make tea cakes using this recipe. Bake in greased bun or bap tins for around 15-20 minutes.