

Fate Machine Fruit Bread

Ingredients

250g mixed dried fruit

130g demerara sugar

11/2 - 2 teaspoons mixed spice

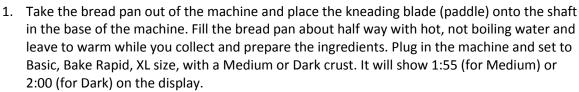
30ml oil

430ml warm water

500g Fate Low Protein All-Purpose Mix

1 sachet of yeast (enclosed with the Fate Mix)

Method



- 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.

This recipe has been provided by ©Fate Special Foods

