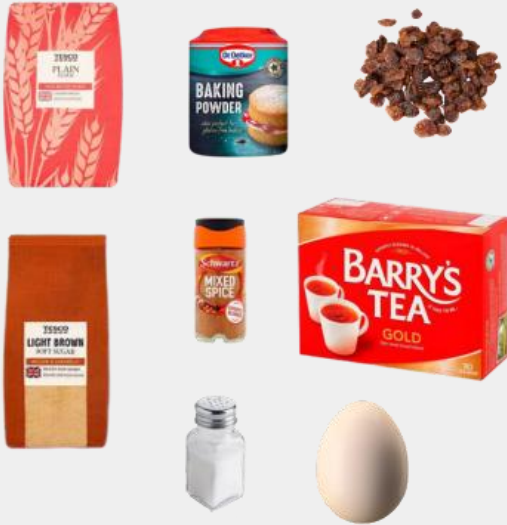




Barmbrack



Shopping List:

300grams self-raising flour.
5grams baking powder.
400mls strong tea.
500grams of raisins & sultanas.
5grams mixed spice.
5grams salt.
1 Egg.
150grams light brown sugar.



Gather Utensils:

A weighing scales.
A bread tin.
Two large bowls.
A wooden spoon.
A spatula.
Baking paper.
A kettle.
Teapot or pyrex jug.
Sieve.



Barmbrack



Step 1.

Boil the kettle.



Step 2.

**Pour 300ml of water
into a teapot with two
tea bags.**



Step 3.

**Weigh
250grams of sultanas.
250grams of raisins.**



Step 4.

**Pour the tea into large
bowl of sultanas and
raisins.**



Barmbrack



Step 5.

Allow tea to soak into raisins and sultanas for at least 10 hours.



Step 6.

Weigh 300grams of flour.



Step 7.

Weigh 150grams of light brown sugar.



Step 8.

Mix in bowl with spatula.



Barmbrack



Step 9.

Add 5grams of baking powder to the mixture.



Step 10.

Add 5grams of mixed spice to the mixture.



Step 11.

Mix all the dry ingredients.



Step 12.

Add one large egg and mix.



Barmbrack



Step 13.

Sieve the liquid from the tea soak into the bowl and mix.



Step 14.

Add 100ml of tea to the mixture until cake like batter.



Step 15.

Add in your soaked fruit and mix.



Step 16.

Line the loaf tin with baking paper.



Banana Bread



Step 17.

Pour the mixture into the loaf tin.



Step 16.

Bake in the oven at 170 degrees fan, For 1 hour.



Step 17.

Remove from tin and place in oven for 15-20minutes.



Final Step.

Allow to cool and enjoy !