



MY AUNTIE LILY'S AMAZING IRISH BRACK

Ingredients

1lb (454g) Dried Mixed Fruit

1 Cup Brown Sugar

1 Cup Strong Black Tea

2 Cups Self-Raising Flour

1 Egg (well beaten)



Method

Add the fruit and sugar to a mixing bowl and soak in the tea overnight.

The next morning preheat your oven to 160°C and grease and line a loaf tin.

Add the flour and the egg to the fruit and mix well.

Pour into the greased loaf tin and bake on the middle shelf of the oven for 2 hours.

Turn out onto a cooling rack when cooked and allow to cool completely. Store in an airtight container.

This recipe tastes better the following day – if you can manage to keep it that long! Slice thinly and spread with butter.



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