



Fruit Loaf

(Serves 8)

Preparation time = 15 minutes

Cooking time = 1 hour

Method:

1. Preheat the oven to 160 degrees C
2. Weigh and measure sultanas
3. Measure milk
4. Weigh and measure margarine
5. Weigh and measure sugar
6. Put sultana, milk, margarine and sugar in a pan
7. Bring to the boil, stirring all the time.
8. Once it has come to the boil, turn hob off.
9. Leave to cool for 10 minutes.
10. Weigh and measure flour
11. Fold in the flour and mix well
12. Add egg and mix again
13. Pour into a greased loaf tin
14. Bake in a pre heated oven at 160 degrees for 1 hour.

INGREDIENTS

- 200g sultanas
- 250ml milk
- 200g sugar
- 125g Margarine
- 250g Self raising flour
- 1 egg
- 1 teaspoon cinnamon (optional)

EQUIPMENT

- Saucepan
- Wooden spoon
- Greaseproof paper
- Loaf tin
- Scales
- Measuring jug