

Becky Bakes...

## CUP OF TEA CAKE

*You begin making this cake the day before you actually bake it!*

- 375g mixed Dried Fruit
- 125g Muscovado Sugar
- 225ml hot Black Tea
- 250g Self Raising Flour
- 1 Egg, beaten
- ½ teaspoon Mixed Spice (optional)

Makes a 1kg/2lb cake



Cook in the oven in a greased and lined 2lb loaf tin

### DAY 1

1. Put the dried fruit and sugar into a large mixing bowl
2. Pour the hot tea over the fruit and sugar, then cover the bowl with a plate or cling film. Leave to soak for 24 hours

### DAY 2

1. Oven on to Gas mk. 4, 180°C, (160°C Fan). 350°F. Prepare the loaf tin
2. Stir the fruit/sugar mixture.
3. Add the beaten egg and flour (plus mixed spice, if using). Stir well.
4. Spoon the mixture into the loaf tin
5. Bake for 1 hour, then reduce the temperature of the oven to Gas mk. 3, 170°C, (150°C Fan). 325°F and continue baking for 15 more minutes
6. Use a skewer to test if the cake is cooked thoroughly (poked into the middle of the cake it should come out clean)
7. Cool in the tin
8. Cut into slices using a sharp, non-serrated knife and serve on its own or spread with a little butter

For a Demonstration of this recipe find me on YouTube

[\(18\) Becky Bakes... Cup of Tea Cake - YouTube](#)