



### **Tea Loaf**

12 fluid ounces strong, cold Tetley® Classic Blend Tea

1 cup light brown sugar

3 ounces raisins

3 ounces sultanas

3 ounces currants

3 ounces mixed candy peel

10 ounces self-rising flour, sifted

1 teaspoon ground cinnamon

1/2 teaspoon nutmeg

1/2 teaspoon ground cloves

1 egg, beaten

Put tea, sugar, raisins, sultanas, currants and peel in bowl and let soak overnight. The next day, preheat oven to 350°F. Grease and line a 9"x 15" loaf pan. Add flour, spices and beaten egg to fruit and tea mixture and beat thoroughly. Turn into prepared pan and bake 1 hour and 45 minutes, or until inserted knife comes out clean. Remove from oven and turn out on wire rack to cool. Serve sliced with butter and preserves. Store, wrapped in plastic cling wrap, in an airtight tin. Yield: 1 loaf.