

## **Fruit Loaf Recipe – 2016 Show**

125g butter  
250ml water  
200g sugar  
125g sultanas  
1 teaspoon mixed spice  
1 teaspoon ground cinnamon  
1 teaspoon ground ginger  
1 teaspoon baking soda  
1½ teaspoon nutmeg  
125g plain flour  
125g self raising flour  
1 egg

Preheat the oven to 150°C / 300°F / Gas Mark 2.

Place the butter, water, sultanas, sugar, and spices in a pan and bring to the boil. Set aside to cool.

Once cool add the flour, baking soda and egg and mix well.

Pour into a greased and lined loaf tin and bake in the centre of the oven for 1 to 1½ hours until cooked.