

# Gluten Free BORROWDALE TEA BREAD

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250grs	Gluten free plain flour
250grs	Ground <b>Almonds</b>
900grs	Mixed Fruit [ <b>Currants, Raisins, Sultanas</b> ]
¼ pt	Strong Tea
350grs	Soft moist dark sugar
2 large	<b>Eggs</b> beaten together and warmed
50grs	Melted <b>Butter</b> /Vegetarian Margarine
1 tsp	GF Baking Powder or Bicarb of Soda
Pinch	Salt

1. Soak fruit in cold tea overnight.
2. Collect and weigh all ingredients.
3. Preheat oven to 180°C and line 2-3 loaf tins. If the oven is inclined to run hot then have extra silicon paper /bakers parchment ready for covering the tins during the first 45mins.
4. Stir sugar into fruit and tea mixture.
5. Sift flour with salt, baking powder and ground almonds thoroughly.
6. Stir eggs and melted butter into fruit mixture.
7. Fold in sifted flour mix into the fruit mixture.
8. Split mixture between tins.
9. All ovens are different so the baking time can vary between 1- 1 ½ hrs. If temp probing look for 92°C