Borrowdale Teabread

By Emma Theobald (Abbeyfield Marketing Team)





4-8 servings

Prep: 30 minutes

INGREDIENTS

100 ml milk

50 g butter

3 eaas

1 ths cocoa

2 tsp baking soda

a pinch of salt

3 eggs

METHOD

- 1. Soak fruit overnight in the tea.
- The next day, stir in the sugar, beaten egg and melted butter.
- 3. Sieve together the flour and bicarbonate of soda and fold them into the mixture.
- 4. Divide the mixture between two greased/lined 1lb loaf tins.
- 5. Bake for one hour on gas mark 4 electric 180C.