



Recipe from: [My Catholic Tradition](#)

## Quick and Easy Teabread

SERVES EIGHT

2 cups luxury mixed dried fruit  
1/3 raw sugar, plus 1 tbsp  
1 large egg  
1 1/2 self-rising flour

Preheat the oven to 350°F.

Put the fruit in a bowl.

Add 2/3 cup boiling water and leave to stand for 30 minutes.

Grease and line the base and long sides 1 lb loaf tin (pan).

Beat the main quantity of sugar and the egg into the bowl of fruit.

Sift the flour into the bowl and stir until combined.

Transfer into the prepared tin and level the surface.

Sprinkle with the remaining sugar.

Bake the teabread for about 50 minutes, until risen and firm to the touch.

When the bread is cooked, a skewer inserted into the center will come out without any sticky mixture on it.

Leave the loaf in the tin for 10 minutes before turning out onto a wire rack to cool.

Slice to serve with butter.

Note:

The loaf can be stored, tightly wrapped in foil or in an airtight container, for up to five days.