

## **Vegan Fruit Loaf** – Class 48, Set Recipe

### **Ingredients**

250g Mixed Dried Fruit  
275g Self Raising Flour  
60g Dark Brown Sugar  
½ Tsp baking powder  
1 Tsp mixed spice  
6 Tbsp unsweetened soya yogurt  
(For glazing 2 Tbsp Marmalade)

### **Instructions**

Night before place dried fruit in a large bowl along with two breakfast tea bags. Pour over 300mls just boiled water. Stir and leave the tea bags in with the fruit overnight.

The following day discard the tea bags after squeezing them out into the bowl to get all of the flavour. Preheat oven to 180 or 160 fan or gas mark 4. Grease a 2lb loaf tin and line with grease proof paper.

Mix together flour, sugar, baking powder and mixed spice then add soya yogurt and the fruit mixture. Stir everything together and pour into the baking tin. Spread level. Bake for 1 hour or until a skewer inserted into the centre comes out clean. Leave to cool in tin for a few minutes before turning out onto wire rack. While loaf is still warm heat marmalade in a small pan with a splash of water then brush over the loaf.