

Indian Spice Chai Tea Loaf

Ingredients

- 275g mixed dried fruit
- 3 bags of Indian Spice Chai tea steeped for 5 minutes in 300ml boiled water
- 60g soft dark brown sugar
- 1tbsp black treacle
- Zest of 1 orange
- 2 large eggs, beaten
- 2½ tsp baking powder
- 275g plain flour
- ¼ tsp nutmeg
- 1tsp ground ginger
- ¼ tsp salt

A Dragonfly take on a traditional tea cake – we've steeped the fruit in our Indian Spice Chai tea for a fuller, spiced flavour. This tea loaf works best thickly sliced and spread generously with butter – accompanied by a mug of Indian Spice Chai tea of course!

Method

Preheat oven to 170C/335F/Gas 3½. Grease and line a 900g/2lb loaf tin. Put the steeped tea and the dried fruit in a saucepan and bring just to the boil. Then simmer for 1 minute before adding the sugar and treacle.

Remove from the heat and leave to cool for 10mins before stirring in the orange zest and eggs.

In a separate bowl, combine the baking powder, flour, nutmeg, ginger and salt.

Add the dry ingredients to the tea mixture and stir gently to combine.

Spoon the mix into the loaf tin and bake for approx. 45 minutes, or until a skewer comes out clean.

From Dragonfly tea website.

Super delicious with butter or homemade ghee!