



1. Pour 225ml of boiled water into a mug and brew a teapig tea temple for a few minutes and then discard the tea temple.



2. Add the dried apricots (**Bag 1**), sultanas (**Bag 2**) and soft light brown sugar (**Bag 3**) into a medium bowl and then pour the brewed tea into the bowl.



3. Stir briefly to help dissolve the sugar, cover and leave for at least 1 hour.



4. Preheat the oven to 150°C/ 130°C Fan / Gas Mark 2. Grease and line your loaf tin with the baking paper provided.



5. Add the flour (**Bag 4**) to the tea infused mixture with the two eggs and thoroughly mix until smooth.



6. Pour the mixture into the prepared tin, level and bake for 85-95 minutes. Check it is cooked by inserting the skewer, if it comes out clean of any mixture, then it is done.



7. Remove from the oven and leave the cake to cool completely in the tin. Then transfer to a wire rack and discard the baking paper.



8. To make the icing, place the icing sugar (**Bag 5**) into a bowl and add 1-1 ½ tbsp of cold water. Mix until you have a smooth icing, then drizzle over the cooled cake. Finely chop the pistachios (**Bag 6**) and then sprinkle on top of the iced cake to decorate.

MY TOP TIP

For a stronger tea flavour soak the fruit for a few hours or even overnight with the tea temple in the mixture.

Michel Roux
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SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	75 MINS	85 - 95 MINS	10

IN THE KIT

Bag 1: 90g dried apricots

Bag 2: 110g sultanas

Bag 3: 100g soft light brown sugar

Bag 4: 200g self-raising flour

Bag 5: 100g icing sugar

Bag 6: 10g pistachios

teapigs everyday brew temple

YOU WILL NEED

225ml boiled water

2 medium eggs

2lb loaf tin

EXTRAS

Wooden skewer

A4 baking paper

INGREDIENTS

Self raising flour: (**wheat** flour, raising agents (sodium acid pyrophosphate and sodium bicarbonate), statutory nutrition (calcium, niacin, iron, thiamin)), sultanas: (sultanas / cotton seed oil), light brown sugar: (sugar, cane molasses), icing sugar: (sugar (97%), maize starch), dried apricots: (apricots, preservative: **sulphur dioxide**, rice flour), pistachio **nuts**.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1398kJ/330kcal
Fat	1.31g
of which saturates	0.11g
Carbohydrates	73.8g
of which sugars	51.39g
Protein	4.37g
Salt	0.05g

Allergens: For allergens see ingredients **bold**.
Prepared in a factory that handles **wheat, milk, soya & nuts**.

Best before: see sticker.
Store in a cool, dry place.

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OR



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600g

