



Keep things simple but tasty with **Rosie's** favourite Tea Loaf!

COOKING TIME

1 hour 30 minutes approx
(Remember you need to soak your dried fruit overnight before you make your loaf)

INGREDIENTS

350g (12oz) mixed dried fruit
350ml black tea (English Breakfast or Earl Grey are perfect)
2 large eggs, beaten
275g (10oz) self-raising flour
200g (7oz) dark soft brown sugar
1 tsp ground cinnamon (optional)
1 tsp ground ginger (optional)

METHOD

1. Place the dried fruit in a bowl and pour over the tea. Cover and leave to soak overnight.
2. Preheat the oven to 180°C/Fan 160°C/Gas Mark 4. Butter a 2lb loaf tin and line it with greaseproof paper. Add the eggs, flour, sugar, cinnamon and ginger (if using) to the fruit mixture (including any leftover liquid), and combine well.
3. Pour the mixture into the prepared tin and smooth the surface. Bake for 1-1½ hours until a skewer comes out clean when inserted into the middle of the loaf.
4. If the top of the cake is getting too dark while in the oven, cover with foil for the remaining cooking time.
5. Turn out of the tin and cool on a wire rack, then slice and serve with butter.

TOP TIP!

Why not add some chopped nuts to the mix?

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The Alms House Association
Billingbear Lodge
Maidenhead Road
Wokingham, Berkshire
RG40 5RU
01344 452922

www.almshouses.org
AlmsHouseSupport@almshouses.org





Impress your neighbours by making Jack's mum's 4 Tier Lemon Cake!

COOKING TIME

For sponge	35 minutes approx
For lemon curd	20 minutes approx
Icing preparation	5 minutes approx

INGREDIENTS

FOR THE CAKE

1 lemon, zest only
1 tbsp lemon juice
175g (6oz) self-raising flour, sifted
1 level tsp baking powder
175g (6oz) butter, at room temperature
175g (6oz) caster sugar
3 eggs

FOR THE ICING

1 large lemon, zest only
50g (2oz) sifted icing sugar
2-3 tsp lemon juice

FOR THE LEMON CURD

1 large juicy lemon, grated zest and juice only
75g (3oz) caster sugar
2 eggs
50g (2oz) unsalted butter



METHOD

1. Preheat the oven to 170°C/Fan 150°C/Gas Mark 3.
2. Measure all the cake ingredients into a mixing bowl and beat until you have a smooth, creamy consistency. Then divide the mixture evenly between two round 20cm greased tins and bake them on the centre shelf of the oven for about 35 minutes or until the centres feel springy when lightly touched.
3. While the cakes are cooking, make the lemon curd. Place all the ingredients in a bowl and place over a pan of barely simmering water. Stir frequently until thickened - about 20 minutes.
4. When the cakes are cooked, remove them from the oven and after about 30 seconds turn them out onto a wire rack. When they are completely cooled, carefully cut each one horizontally into two using a sharp serrated knife. Now spread the curd thickly to sandwich the sponges together.
5. Zest the lemon and set aside for later.
6. For the icing, sift the icing sugar into a bowl and gradually stir in the lemon juice until you have a soft, runny consistency.
7. Allow the icing to stand for 5 minutes before spreading it on top of the cake with a knife, almost to the edges and don't worry if it runs a little down the sides of the cake.



TOP TIP!

Scatter the lemon zest over the top and leave it for half an hour for the icing to firm up before serving.

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