

# Tea Brack

This is a really easy cake to make, and so delicious for a snack or to have in your lunch box. It never lasts very long in our house, as it is best served still warm from the oven with melting butter on top! Make a nice strong pot of tea to have a lovely rich flavour.

## Ingredient

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375g sultanas (about 1 packet)

200g light brown sugar

300mls strong hot tea

1 egg

250g self-raising flour

## Method

Make a nice hot pot of strong tea!

Combine the brown sugar, sultanas and hot tea in a big bowl. Stir, and leave this to soak and infuse for a few hours or overnight.

Pre-heat the oven to  
150°C.

Lightly beat the egg. Add the egg and the self-raising flour to the sultana mixture. Stir until it comes together.

Pour the mixture into a lined loaf tin. Bake at 150° for about 1 1/2 hours, or until it is well risen and firm on top. If you pierce it with a skewer it should not leave any sticky batter on it.

Allow it to cool in the tin for ten minutes, then remove the tin and let it cool on a wire rack. Slice and butter it with a cup of tea!