

APPLE, RAISIN & CIDER TEABREAD

Liz, our cake baker extraordinaire at Castle Gardens, bakes the Dorset Apple Cakes for sale in the restaurants at Poundbury Gardens and Castle Gardens - she bakes at least 10 per week!! Although she share her actual recipe, she has recommended one of her favourites for us to share with you.

Ingredients

8oz Self-raising flour
1/4 teaspoon salt
1 level teaspoon mixed spice
3oz soft brown sugar
3oz raisins soaked in 2 tablespoons of cider
1 medium cooking apple, peeled, cored & finely chopped
2 medium eggs

To glaze

2oz soft brown sugar
2 tablespoons cider

Method

- 1) Preheat the oven to 350F / 180C / Gas mk 4 and grease a 2lb loaf tin.
- 2) Place the flour, salt & spice into a bowl.
- 3) Rub the butter into the dry ingredients until the mixture resembles fine breadcrumbs.
- 4) Stir in the sugar, apple and cider soaked raisin mix.
- 5) Add the eggs and mix well.
- 6) Put the mixture into the loaf tin and bake for approximately 1 hour until golden.
- 7) Turn out onto a wire rack.
- 8) Boil the glaze ingredients together for 3-4 minutes and brush over the warm loaf.

Serve sliced (doorstep slices are good!!) and spread with lashings of butter.