

Recipe for Section 5. 2- Iced Apricot Fruit Loaf

Makes 1x 2lb (900g) Loaf

Cake ingredients:

3 oz (75g) glacé cherries, washed, dried and cut in quarters

3 extra large eggs

6 oz (175g) self-raising flour

4 oz (100g) soft margarine

4 oz (100g) light muscovado sugar

4 oz (100g) ready-to-eat dried apricots, chopped

5 oz (150g) sultanas

For the Icing:

4 oz (100g) icing sugar, sifted

1 tablespoon apricot jam

1 tablespoon water

2 ready to eat dried apricots, chopped

Pre-heat oven to 160°C/ 325°F/ Gas mark 3. Lightly grease and line a 2lb (900g) loaf tin with greaseproof paper.

Break eggs into a large mixing bowl and then add and mix in remaining cake ingredients. Ensure glacé cherries are washed, quartered and dried before adding to mixture.

Mix until batter is smooth, then put into pre-prepared tin and bake in a pre-heated oven for 1 hours and 10 mins or until cake is golden brown, firm to touch and shrinking away from sides of tin. Allow to cool for 10 mins before turning out of tin, removing paper and leaving to cool completely on a wire rack.

For the Icing:

Measure and sift icing sugar into a bowl. Heat the apricot jam and water together until jam is melted and then pour onto icing sugar. Mix to smooth spreading consistency and then spoon over top of cake. Decorate with the remaining chopped apricots down the centre of the cake.