



Cranberry-Fruit Loaf

Preparation time is 15 minutes, plus you must soak the dried fruit overnight, then a cooking time of 55 minutes.

Ingredients

- 1 cup of dried mixed fruit
- ½ cup of dried cranberries
- 2 herb tea bags, flavour of your choice
- 1 cup of boiling water
- ¼ tspn vanilla essence
- 1 x 375g (13.2oz) a packet of Orgran Cornbread and Muffin Mix
- ½ cup of Orgran Plain Flour
- ¼ cup of Orgran Self Raising Flour
- ½ cup of brown sugar
- 1 egg lightly beaten
- 2 tbsps Canola Oil
- ½ tspn bicarbonate of soda
- 2 tbsps honey

Method

1. Place the fruit, cranberries and the tea bags, into a medium sized bowl.
2. Pour in the boiling water and stir.
3. Seal and leave overnight.
4. Next day remove and discard the tea bags.
5. Preheat the oven to 170oC (325oF)
6. Prepare a 25cm x 12cm (10inch x 5 inch) loaf tin, by spraying with cooking spray.
7. Line the base of the tin with baking paper.
8. Then place the fruit and all the liquid, into the large bowl of a heavy duty electric food mixer.
9. Add the vanilla essence, the cornbread mix, the flours, the sugar, the egg, the oil, the bicarbonate of soda and the honey and mix until all the ingredients are well combined.
10. Spread the mixture into the prepared loaf tin.
11. Place into a moderate oven and bake for approximately 55 minutes, or until firm when tested.
12. Leave in the tin for 10 minutes, before turning out onto a fine wire rack.
13. Serve warm or cold as desired.