

## Sultana Cake

170g sultanas  
170g raisins, or apricots chopped  
1 orange zested  
cinnamon stick  
300ml hot strong Earl Grey or Lady Grey tea or any tea  
2 medium eggs, lightly beaten  
250g self-raising flour  
200g light soft brown sugar  
butter, for greasing, plus extra to serve

### **Gluten free:**

Gluten free flour can also be substituted if using gluten free flour add 1 teasp Xanthan Gum to flour mix.

### **For Vegans:**

Replace the eggs with 1 teasp Apple Cyder Vinegar, or 1 teasp chia seeds with 3 teasp. water and make a paste then add to cake mix. I prefer to use cyder vinegar it seems to work well.

Mix the sultanas, raisins, cinnamon stick and orange zest in a large mixing bowl. Pour over the tea and cover the bowl. Leave to sit for a minimum of 6 hours or ideally overnight to allow the dried fruit to soak up all the liquid. Heat the oven to 180C/160 fan/gas 4. Grease and line a 900g loaf tin. I often use a silicone loaf tin and line it. Remove the cinnamon stick then add the eggs, flour and sugar to the soaked fruit, ensuring everything is well combined. Spoon the mixture into the tin and place in the centre of the oven for 1 hour 30 mins or until firm to the touch. Leave to cool in the tin for 15 mins before transferring to a wire rack. You can serve sliced with butter or just as a cake. Wrap in foil keeps well for about a week. Can also make muffin style cakes. You can also add other fruit like apples or dates.