



Bara Brith

1/2 a pound of Juvela white flour mix
1/2 a teaspoon of bicarbonate of soda
1/2 a teaspoon of cream of Tartar
2 teaspoons of Xantham Gum
1/2 a teaspoon of mixed spice
3 ounces of soft brown sugar
1/4 of a pint of warm tea (One teabag)
1 large egg or 2 small eggs (Beaten)
1/2 a pound of mixed fruit
1 tablespoon of warm marmalade

Place the fruit, sugar and tea in a bowl, and soak overnight.
In the mixer bowl place the flour, spice, raising agents, and gum. Mix well

Add the fruit, marmalade, sugar and beaten egg. Mix well

Bake in a lined loaf tin at Mark 4 for One and a quarter hours in the middle of the oven. Remove from the tin when cool.

Makes a one pound loaf



This recipe has been brought to you by The Cream Of Tartar Company Limited

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