

Barmbrack

Date & Walnut loaf

Farmhouse fruit loaf

Lemon loaf (± drizzle)

Barmbrack (Felicity Cloake, *Guardian*)

350ml strong tea
400g sultanas, raisins, currants
25g glacé cherries, quartered
25g mixed peel, roughly chopped
25g nuts, roughly chopped
150g light muscovado sugar
210g plain flour
2 tsp baking powder
1 tsp mixed spice
½ tsp ground nutmeg
¼ tsp fine salt
1 egg, beaten

Soak the **sultanas, raisins, currants** in the **tea** overnight.

Stir in the **glacé cherries, mixed peel, chopped nuts**.

In a second bowl, mix the **sugar, flour, baking powder, spices** and **salt**, making sure you break up any lumps in the sugar,
then combine with the soaked fruit and add the beaten **egg**.

Preheat oven to **160°C fan**.

Line the loaf tin with greaseproof paper.

Spoon the mixture into the loaf tin and bake for about **1:30 hrs** until a fine skewer comes out clean
– *if the top looks to be going too dark towards the end, cover with foil.*

Leave to cool for 15 mins, then turn lift the loaf out of the tin onto a wire rack.

Date & Walnut loaf (Mary Berry)

225g dates, stoned and roughly chopped

140ml boiling water

85g soft butter or margarine

85g caster sugar

225g self-raising flour

1 teaspoon baking powder

1 egg

85g walnuts roughly chopped

Put the **dates** into a bowl, pour over the boiling water, and leave for about 15 minutes.

Combine the **butter, sugar, flour, baking powder** and **egg** in a large bowl and beat until well blended.

Add the **walnuts** and **dates**, plus the soaking liquid and stir to mix.

Preheat oven to **160°C fan**.

Line the loaf tin with greaseproof paper.

Spoon the mixture into the loaf tin and bake for ~~1:15~~ **1:30** about **1:10 hrs**; test with skewer.

Leave to cool a little, then lift the loaf out of the tin onto a wire rack.

Farmhouse fruit loaf (*Cookery Year*)

170g soft margarine
170g caster sugar
340g self-raising flour
85g sultanas
85g raisins
85g glacé cherries
1 teaspoon mixed spice
pinch of salt
3 eggs
3 tablespoons milk

Combine the **margarine** with the **dry ingredients** in a large bowl then add the **eggs** and **milk** and beat until well blended.

Preheat oven to **160°C fan**.

Line the loaf tin with greaseproof paper.

Spoon the mixture into the loaf tin and bake for about **1:30 hrs** until well risen and a fine skewer inserted into the middle of the loaf comes out clean.

Leave to cool for 15 mins, then turn lift the loaf out of the tin onto a wire rack.

Lemon loaf (± drizzle) (Mary Berry) (Tana Ramsay <https://www.bbcgoodfood.com/recipes/lemon-drizzle-cake>)

170g softened butter
170g caster sugar
170g self-raising flour
~~¾ teaspoon baking powder~~
3 eggs
finely grated zest of 1 lemon

Beat the **butter & sugar** until pale & creamy;
add the **eggs** one at a time, mixing slowly;
sift in the **flour, ~~baking powder~~, & lemon zest** and mix until well combined.

Preheat oven to **160°C fan**.

Line the loaf tin with greaseproof paper.

Spoon the mixture into the loaf tin and bake for ~~about 40~~ at least **50 mins**; test with skewer.

DO NOT OPEN OVEN DOOR – certainly not until near the end.

Leave to cool a little, then lift the loaf out of the tin onto a wire rack.

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OPTIONAL

for the Lemon Drizzle topping:

55g granulated sugar
juice of 1 lemon

Mix together the **sugar** and **lemon juice**, and pour over the warm cake.

Note: caster sugar for the cake, granulated sugar for the lemon drizzle topping.