



Fruity Teabread

Ingredients you will need:

Strong unbleached white
flour
Fresh yeast
Fruitmix
Chopped almonds
Rum

500g	strong unbleached white flour
30g	fresh yeast
80g	sugar
4cl	Rum
6g	salt
1	Egg
120g	Fruitmix
100g	chopped almonds
160g	luke-warm milk
160g	butter

1. Mix yeast with half of the warm milk and half of the sugar. Dissolve yeast and stir in the flour. Set aside in a warm place for 15 min.
2. Add rest of the ingredients and knead well.
3. Turn out onto lightly floured surface, half it and shape them into 2 rolls (you can also put them into a loaf tin). Cover with a tea towel and leave at room temperature for approximately 20 minutes until well risen.
4. Bake in a hot oven (200 degrees C) for 45 to 50 min.