

## Patricia's Cold Tea Brack

### Ingredients

- ½ lb Brown Sugar
- ¾ lb Mixed fruit
- 1oz mixed peel
- ½ pint cold tea
- 12ozs plain flour
- 1 teaspoon baking powder
- Pinch of salt
- ¼ teaspoon of cinnamon

### Method

Steep sugar and fruit in cold tea overnight.

Add the peel in the morning

Sieve together the flour, baking powder, salt and cinnamon.

Add about ¾ of this mixture to the fruit and tea mix, beat in the egg, followed by the rest of the flour mixture.

Bake in a greased and lined, 8" round tin for 1 ½ to 2 hours.

Check the cake with a clean skewer to ensure it's baked in the centre.

