

## Fruit Loaf

Recipe from Di T.

**Very easy to make and very tasty!**

### Ingredients

150g dried apricots  
150g dried figs  
150g pitted dates  
150g raisins  
2 cups orange juice  
1 teaspoon bicarbonate soda  
 $\frac{3}{4}$  cup brown sugar  
2 eggs lightly beaten  
2 cups SR flour  
1  $\frac{1}{2}$  teaspoons cinnamon  
1 teaspoon ground ginger

### Method

1. Preheat oven to 180 C. Grease and line a 7cm deep, 10cm x 21cm loaf pan with baking paper.
2. Combine dried fruit and juice in a saucepan over a low heat. Cook, stirring occasionally for 20 mins or until liquid has been absorbed. Stir in bicarbonate soda. Set aside for 10 minutes
3. Transfer fruit mixture to a bowl. Stir in sugar and eggs. Sift flour and spices over fruit mixture. Stir gently to combine. Spoon mixture into prepared loaf tin. Bake for 50 to 55 mins or until a skewer inserted into the centre comes out clean.
4. Stand for 10 mins in the pan and then turn out on a wire rack to cool. Service slices at room temperature or toasted, spread with butter.

I don't transfer the mixture to a bowl. I just let it cool in the saucepan for about 30 mins then add the ingredients into the saucepan. Then you only have to wash up the saucepan!