

James' Mum's Ovaltine Loaf

Brigades @ Home – 03/07/2020

Preparation time: 15 minutes

Cooking time: 1 hour 15 minutes

Overall inc. cooling: 2 hours

Makes: 1 loaf

Ingredients

375g Self-raising flour

200g Caster sugar

125g Mixed fruit

3tbsp Ovaltine

½ pint Milk

Method

1. Preheat the oven to gas mark 3, 170°C, 150°C fan
 2. Grease a loaf tin
 3. Sieve the flour into a large bowl
 4. Add the other dry ingredients
 5. Add the milk and mix thoroughly
 6. Pour the mixture into the greased loaf tin
 7. Bake for 1 hour 15 minutes
 8. Cool for 10 minutes in the tin, then turn out and leave to cool thoroughly on a cooling rack
 9. Store in an airtight container
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Ingredients

- 375g Self-raising flour
- 200g Caster sugar
- 125g Mixed fruit
- 3tbsp Ovaltine
- ½ pint Milk



Utensils

- Measuring jug
- Large bowl
- Wooden spoon & Scales
- Sieve & Loaf tin
- Cooling rack
- Airtight container

Oven gas 3, 150°C fan



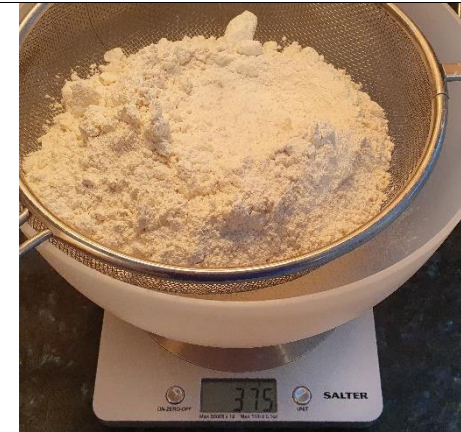
1.

Grease the loaf tin thoroughly with a little butter



2.

Weigh the 375g of self-raising flour into the sieve over the large bowl



3.

Sieve the flour into the bowl



4.

Weigh the 200g of caster sugar into the large bowl



5.

Weight 125g of mixed fruit into the large bowl



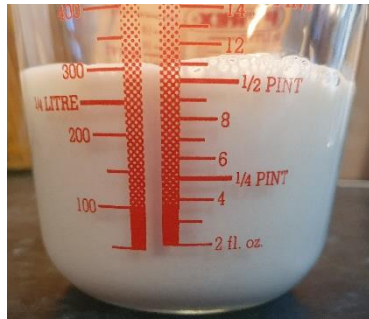
6.

Add the 3tbsp of Ovaltine into the large bowl



7.

Measure ½ pint of milk in the measuring jug



8.

Pour the milk into the large bowl



9.

Mix everything together thoroughly



10.

Pour the mixture into the loaf tin



Bake in the oven for 1 hour 15 minutes

11.

Cool slightly for 10 minutes in the tin



12.

Turn out onto the cooling rack and leave to cool thoroughly



13.

Enjoy

Store in an airtight container

