

BUSHMILLS WHISKEY FRUIT LOAF

Serves/Size – 2lb loaf

INGREDIENTS

200ml Suki Tea (Belfast Brew - loose leaf black tea)

175g Dark brown sugar

450g Dried fruit

Bushmills Whiskey

1 Free-range large egg

250g Plain flour

½ level teaspoon Bicarbonate of Soda

DIRECTIONS

Pour hot tea over sugar and fruit in a large bowl; add a decent size shot of Bushmills Whiskey and leave to soak overnight.

Preheat oven to 180°.

Grease and line a 2lb loaf tin.

Add beaten egg to fruit mixture.

Sieve flour and bicarbonate of soda together and fold into mixture.

Place in loaf tin and bake for approx. 1 hour

Cool on wire rack and serve with Abernethy Butter.

SHOLA B&B RECIPE – BUSHMILLS WHISKEY FRUIT LOAF

Shola Coach House

Boutique B&B Portrush

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