

Irish Tea Bread

Ingredients

- 2/3 cup golden raisins
- 2/3 cup currants
- 2/3 cup chopped dried dates
- 1 1/4 cups freshly brewed loose-leaf strong black tea
- 1 lemon, juice and zest from
- 1 orange, juice and zest from
- 1/2 cup packed brown sugar
- 1/4 cup honey
- 1 large egg
- 2 cups all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ginger
- 1/4 teaspoon cloves
- 2 tablespoons Irish whiskey, optional
- 2 tablespoons honey, optional



Directions:

Combine the raisins, currants and dates in a large heat-proof bowl. Pour the hot tea over the fruit. Add grated zest and all the juice from the lemon and the orange. Stir in brown sugar and honey. Cover the bowl and set aside overnight.

Lightly grease a 9"x5" loaf pan and line with parchment paper. Preheat the oven to 325°F.

Add the egg to the soaked fruit and mix well. In a separate bowl, whisk together the flour, baking powder, salt, baking soda and spices.

Add all of the wet ingredients to the dry ingredients and stir just until combined.

Pour the batter into the prepared pan and smooth out. Bake until a toothpick inserted in the center comes out clean, about 1 hour.

Optional: While the cake bakes, stir together the whiskey and the remaining 2 tablespoons of honey.

As soon as the cake comes out of the oven, brush the whiskey mixture over the top of the loaf. Use all the glaze, it will absorb as the cake cools. Cool the loaf 20 minutes before removing from the pan.

Cool completely before slicing.

A recipe from Lynn Huntley of <https://www.turnips2tangerines.com/>