California Prune, Ginger and Green Tea Fruit Cake

by Peter Sidwell

Prep Time: Overnight/ 2-3½ hours
Cook Time: 90 minutes
Oven Temperature: 170°C (Gas 3)
Serves: 6-8 people

Ingredients:

250ml green tea
200g mixed dried fruit
250g chopped California Prunes
3 tsp chopped fresh rosemary
2 lemons, zest
50ml stem ginger syrup
50g brown sugar
100g caster sugar
100g stem ginger
80g California Prune purée
1 egg
450g self-raising flour

Here's How:

1. Soak the dried fruit and chopped California Prunes in the warm green tea (leave the teabag in), along with the rosemary, lemon zest, ginger syrup and sugars, in a bowl covered loosely with clingfilm, overnight.
   NOTE: It's best to soak overnight, but if you're pushed for time, soak for 2-3 hours before you need them.
2. Next day- Preheat your oven to 170°C /Gas 3
3. Chop the stem ginger up into small chunks and separate all the pieces with 1 tbsp of the flour
4. Remove the tea bag from the fruit mixture.
5. Add the fruit, liquid and stem ginger to the flour and mix until all the ingredients are combined.
6. Add the egg and California Prune purée to the mixture and mix in well.
7. Line a 2lb and a 1lb loaf tin with parchment paper and fill it with the mixture until you have a 1cm gap at the top.
8. Bake for 1 1/2 hours. After 1 hour, check and cover the top with foil or greaseproof paper to prevent it from colouring too much.
9. At the end of the cooking time, check the cake with a skewer: if it comes out clean, the loaves will be fully cooked

Serving Suggestion: Slice thickly or thinly, and serve warm or cold, with or without butter, according to your preference