

# Fruit loaf



## Merle's fruit & nut loaf

1 cup fruit(dates or left over from Xmas)

3/4 cup sugar

1/2 cup walnuts

1/2 teaspoon each of mixed spice, nutmeg & cinnamon

2 tablespoons butter

Put all of the above ingredients into a mixing bowl.

Pour over a cup of hot(boiled) water to which has been added 1 level teaspoon of bicarb soda

Let stand until cool

Mix in 1 1/2 cups of self raising flour

Bake in loaf tin(20x9cm) for 1/2-3/4 hour in moderate oven.

(Dis 180 grade)

Slice and butter to serve

Tips

Line tin with paper

Keep walnuts in fridge