

Marmalade & Fruit Loaf



Mrs Darlington's

SIGNATURE RECIPE SERIES

This Marmalade and Fruit loaf is a delicious alternative to traditional fruitcake. I have been making this cake for many years. It's deliciously moist, sweet and full of flavour. Simply a must for serving alongside a big pot of tea.



Mrs Darlington

Preparation Time: 15 minutes

Cooking Time: 45 minutes to 1 hour

Oven Temperature: Preheat to 180°C / 160°C Fan / Gas 4

Ingredients:

250ml of water

226g / 8oz sultanas

50g / 2oz butter

2 dessertspoons of Mrs Darlington's Medium Cut Orange Marmalade

198g / 7oz light soft brown sugar

2 large eggs, beaten

300g / 10oz self raising flour

Pinch of salt

Instructions:

- Grease and line a 2lb loaf tin.
- Put the water, sultanas, butter and Mrs Darlington's Medium Cut Orange Marmalade in a pan.
- Bring to the boil for a few minutes then leave to go cold.
- Add the sugar and beaten eggs and stir until well combined.
- Mix in the flour and salt.
- Pour the cake mixture into the lined tin and ensure the mixture is level.
- Cook for approximately 45 minutes to one hour or until a skewer placed in the centre comes out clean.
- Leave to cool in the tin before slicing.

Mrs Darlington's top tip *"Short of time? Why not make the first stage of the cake the day before, allowing plenty of time for the marmalade & fruit mixture to cool. This delicious cake freezes perfectly. Any of our orange marmalades work well with this recipe."*

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