Welsh Bara Brith (Tea Loaf)

From the teas.co.uk wiki

Bara brith, literally 'speckled bread', is the Welsh tea loaf where dried fruit is soaked overnight in strong tea before it ever goes near the flour. The tea is the real flavour here: the fruit comes out tasting distinctly of Ceylon black tea rather than just plumped in water. This version uses Hyson Premium Breakfast Tea for the soak.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Welsh Bara Brith (Tea Loaf) recipe. Canonical: https://teas.co.uk/recipes/biscuits/welsh-bara-brith-tea-loaf/*

It is a slow, easy loaf. Pour hot strong tea over the fruit, leave it covered at room temperature overnight (not in the fridge, which draws less flavour in), then fold it into a spiced batter and bake low and slow. It keeps and even improves over a day or two, wrapped well.

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