Tea-Soaked Fruit Loaf with Yorkshire Tea Gold Blend

From the teas.co.uk wiki

A proper tea loaf, where dried fruit steeps overnight in strong Yorkshire Gold until it plumps up and turns sticky. The tea does the work of butter, so the loaf bakes dark and moist with no added fat.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Tea-Soaked Fruit Loaf with Yorkshire Tea Gold Blend recipe. Canonical: https://teas.co.uk/recipes/black-tea/tea-soaked-fruit-loaf-with-yorkshire-tea-gold-blend/*

It makes one loaf, around ten slices. Soak it one evening, bake it the next, and eat it sliced and buttered with a fresh cup of the same tea.

Earn rewards on teas.co.uk

Earn loyalty points on every order. Free to join.

+100 pts

Create your free account

Welcome bonus + earn on every order.



100 pts = 1 tree

Plant a tree in Scotland

Pledge points to our reforestation partner.

