Cherry Bakewell Tea Loaf

From the teas.co.uk wiki

This is the bake the Cherry Bakewell brew was made for. Soak dried fruit and chopped glace cherries in a strong pot of it overnight, stir in a little almond extract, and finish with flaked almonds on top. Baked, it tastes like a slice of Bakewell tart without the pastry, and carries no added fat.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Cherry Bakewell Tea Loaf recipe. Canonical: https://teas.co.uk/recipes/black-tea/cherry-bakewell-tea-loaf/*

It makes one loaf, around ten slices. Soak it one evening, bake it the next, then eat it sliced and buttered.

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