

# Apricot and Orange Loaf

## Ingredients for Sponge:

- 100g Self Raising Flour
- 100g Butter
- 100g Light Soft Brown Sugar
- 100g Ready to Eat Dried Apricots
- 2 Eggs
- 1 Orange



## Ingredients for Icing:

- 100g Icing Sugar
- 2 Tablespoons of Orange Juice from the Orange



You will need a loaf tin measuring 20.5 x 12.5 x 8cm and a container to take your apricot and orange loaf home in.

## Method:

1. Pre-heat the oven to 180°C or Gas Mark 4.
2. Weigh and measure out all the ingredients accurately.
3. Put the loaf tin onto baking parchment or greaseproof paper. Draw around the bottom of the tin and cut out the shape.
4. Grease the tin and put the paper into the bottom.
5. Use kitchen scissors to snip the dried apricots into small pieces.
6. Grate the rind off the orange. Try not to grate any of the white pith underneath. Scrape the rind into the same bowl as the apricots.
7. Cut the orange in half and juice using a juicer.
8. Sift the flour into a large plastic bowl.
9. Add the butter and soft light brown sugar.
10. Break the first egg into a small bowl, check for any shell. Whisk with a fork and then add to the large bowl with the other ingredients.
11. Break the second egg into a small bowl, check for any shell. Whisk with a fork and then add to the large bowl with the other ingredients.
12. Beat the mixture firmly with a white plastic stirring spoon, until it is light and fluffy.
13. Scrape the mixture out of the bowl into the loaf tin. Smooth the top with the back of a spoon to make it level.
14. Bake the loaf for about 40 minutes, until it rises and turns golden. Leave it for a few minutes, then turn it onto a cooling rack.
15. For the icing: Sieve the icing sugar into a large plastic bowl. Mix in some orange juice, a little at a time until it is like runny glue. Pour it over the loaf.
16. Cut the loaf into equal thickness slices.

