

APRICOT TEABREAD



INGREDIENTS

- 200g semi dried apricots, diced
- 300ml strong hot jasmine green tea
- 175g plain flour
- 115g wholemeal flour
- 2 tsp baking powder
- 115g butter
- 115g caster sugar
- 40g pistachios
- 150ml Greek full fat yoghurt
- 1 egg

TOPPING

- Apricot jam, warmed
- 2 tbsp chopped apricots
- 20g pistachios, crushed

METHOD

1. Put apricots in a bowl and cover with tea, leave overnight if possible
2. Heat oven to 180c
3. Grease and line a loaf tin
4. Mix together: flours, baking powder and ginger
5. Add sugar, pistachios and mix
6. Make a well in centre, add the egg, apricots and yoghurt
7. Mix enough to combine and spoon into prepared tin
8. Bake for 30 mins, cover top with foil
9. Bake for another 30-45 mins - test with a skewer
10. Let rest for 15 mins before turning out onto a rack to cool

TOPPING

1. Brush top with jam (once cooled)
 2. Sprinkle with chopped apricots and pistachios
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