



Malt Bread

Ingredients

1lb self raising flour
1 cup sugar (approx ½ lb)
1 cup raisins (approx 6ozs)
1 cup of water (no milk, the amount of water varies with the type of flour but it is a “sloppy” mix)
Pinch of salt
1 tablespoon treacle
1 egg

Method

Mix all of the ingredients together, than bake in a moderate oven in 2 x 1lb loaf tins.
Serve cold, sliced with butter.

Acknowledgements: FGSC Member Olive Hitchen