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Irish Arts Center

Oíche Shamhna / Irish Halloween

Lilly Higgins' Halloween Tea Brack Recipe

180 g (7 oz) sultanas
180 g (7 oz) raisins
300 ml (10 fluid oz) hot tea (use two strong breakfast teabags, or earl grey, cinnamon & licorice, chai, etc.)
1 egg
150 g (5 ½ oz) brown sugar
225 g (8 oz) self raising flour
2 tsp mixed spice
1 tbsp marmalade
2 tbsp honey mixed with 1 tbsp boiling water, to glaze

The day before:

- Make the tea and leave to stand for 15 minutes.
- Place the sultanas and raisins into a bowl. Remove the teabags from the pot and pour the hot tea over the fruit. Cover and leave overnight to soak.

Day of:

- Preheat the oven to 180°C (350° F).
- Line a 1 lb (5"x8") loaf tin with baking parchment.
- Whisk the egg and add it to the fruit along with the sugar, flour, mixed spice, and marmalade. Mix well with a wooden spoon.
- Spoon ¾ into the prepared tin and drop in your parchment covered charms if you're adding them. I use a coin and a ring.
- Bake for 1 ½ hours or until a skewer comes out clean.
- Turn out onto a wire rack and while still quite warm, brush the top with the honey mix.