



## Y Cog o'r Gog Bara Brith

### *Ingredients*

1.3kg/3 lbs plain flour  
450/1 lb margarine  
500/16 oz brown sugar  
1.3kg/3 lbs mixed fruit  
725ml/1½ pts strong tea  
6 tsps bicarbonate of soda  
6 tbsps vinegar  
110g/4 oz mixed peel  
110g/4 oz glacé cherries

### *Method*

Place the tea, the sugar, the fruit and the fat in a large saucepan.

Bring to the boil and simmer for 5 minutes, then cool

Sieve the flour and the bicarbonate of soda and add to the cooled mixture, along with the vinegar.

Bake for 30 minutes at 200C/400F/Gas 6 and finish on 140C/275F/ Gas 1 for 1½ hours.

Leave to cool on a rack. Cut when cooled. Will keep well in an airtight container.

Enjoy!