



Sweet bread with coconut

Prep: 15 minutes • Cook: 35 minutes • Serves: 8



Ingredients

50g raisins
8 glace cherries, chopped
100ml of sherry or brandy (use cranberry juice as a non-alcoholic alternative)
75g self-raising flour
100g plain flour
1 teaspoon baking powder
½ teaspoon nutmeg
50g unsalted butter, softened
50g soft brown sugar or golden caster sugar
40g desiccated coconut
1 teaspoon vanilla extract
1 small egg, beaten
50ml water

Nutritional info

Low phosphate **X**
Low potassium **✓**
Low fat (less than 3g/100g) **X**
Carbohydrate **37g**
Low protein **X**
Low salt **X**
Cost per portion (Dec 2022) **49p**
Energy in kcals **252**

- 1** Pre-heat the oven to 180°C/ 160°C fan/ gas mark 4. In a bowl, mix together the dried fruit and sherry or brandy (or cranberry juice) and set aside.
- 2** In a separate bowl, make a breadcrumb mix by rubbing the flours, baking powder and nutmeg together with the softened unsalted butter using your fingers.
- 3** Add the sugar, desiccated coconut, vanilla extract and the beaten egg to the flour mixture and combine.
- 4** Finally, add the fruit mixture and combine all the ingredients together with the water, and mix well.
- 5** Grease a loaf tin and pour the mixture into the tin. Bake for 20 minutes, then turn the oven down to 150°C and bake for a further 15 minutes. Check with a knife that the sweet bread is cooked (if the knife comes out clean then the cake is cooked – if not, cook for a few more minutes and re-check).
- 6** Once cooked, remove from the oven and allow to cool. Cut into eight slices and serve.