



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Persian Tea Traybake (Judy Walker)

Ingredients

275ml Hot, strong Earl Grey tea
10 Green cardamom pods
125g Dried figs, roughly chopped
75g Pistachios, finely ground
125g Dried apricots, roughly chopped
200g Self-raising flour
150g Sultanas
½ Tsp. Rosewater
125g Light brown soft sugar
2 Eggs, beaten

For the icing

150g Icing sugar
Pink food colouring
25g Pistachios, chopped
Dried rose petals

Method

- Pour tea into a medium bowl, add dried fruit and brown sugar. Stir to dissolve sugar, then leave to soak overnight (or one hour minimum).
- Open the cardamom pods, extract seeds and grind to a powder. Remove teabags from fruit and add the cardamom powder, pistachios, flour, eggs and rosewater.
- Spoon the mixture into a half size traybake tin lined with Bake-O-Glide and bake.
- Leave to cool in tin while making the icing by sifting the icing sugar into a bowl. Add 2 tbsp. cold water to make a thick but spreadable consistency. Add pink food colouring and mix well. Spread over the top of the (cooled) cake and decorate with the chopped pistachios and dried rose petals. Cut into slices.

AGA (2 oven): 4th runners of roasting oven with cold plain shelf on 2nd runners for 20 minutes or until just set.

AGA (3, 4 & 5 oven): Bake in the middle of the baking oven for 25 minutes or until set.

Everhot: put the shelf in the centre of the top oven (set at 190°C) and bake for approximately 25 minutes.