**Fruit Loaf Recipe**

4 oz./125 Stork Margarine (at room temperature)

4 oz./125g Castor Sugar

2 eggs large

8oz./225g self-raising flour

1 level teaspoon mixed spice sieved together

10 oz./275 mixed dried fruit (I use 5 oz. Sultanas and 5oz. Raisins)

5 Tablespoons milk

Oven temperature: Pre heat to Gas mark 3 - 325 F - 160 C

Shelf: Middle shelf

Size of Tin: 2lb./800g. loaf tin

All - in- one- method:

1.  Prepare the tin - I use the loaf tin greaseproof  liner.

2,  Place all the ingredients together in a mixing bowl and beat with a wooden spoon until well mixed (2-3 minutes)

3.  Place the mixture in the prepared tin

4.  Bake in the pre-heated oven on the middle shelf for 1 hour 30 minutes - 1 hour 45 minutes.

5.  Test (ovens vary so I check at 1 hour 20 minutes) remove from oven.

6.  Leave in the tin for 10 minute covered with a tea towel then turn out and cool on a wire tray.