



Apricot Loaf

Provided by Matt White Presenter Today Tonight

Ingredients

- Butter or oil for greasing
- 350g dried apricots
- 1/2 cup cider vinegar
- 2 tsp vanilla essence
- 1/2 tsp bicarbonate of soda
- 2/3 cup milk
- 2 cups plain flour
- 2/3 cup caster sugar
- 50g flaked almonds

Method

1 Preheat oven to moderate (180C). Brush a medium-sized loaf tin with melted butter or oil. Line the base and long sides of the tin with baking paper. Place the apricots and vinegar in a small heavy-based pan and bring slowly to the boil. Simmer 3-4 minutes. Remove from heat and cool.

2 Add vanilla essence and bicarbonate soda to the milk and stir to combine. Sift flour into a large mixing bowl. Add sugar and stir to combine. Add the apricots and vinegar. Pour in the milk mixture and stir with a wooden spoon to combine.

3 Spoon the mixture into the prepared loaf tin. Sprinkle flaked almonds evenly over the top. Bake for 45 minutes or until a skewer comes out clean when inserted in the centre. Stand on a wire rack for 10 minutes before turning out. Serve in thick slices with a spoonful of apricot conserve or spread with soft cream cheese.

Tips: This loaf will keep well in a covered container in the fridge for up to a week. Vinegar gives the loaf a tender, moist crumb. You can use white or red wine vinegar in place of cider vinegar, but don't use balsamic as the flavour and colour are too strong. Use dried figs and toasted hazelnuts instead of apricots and almonds to vary the recipe.