



# MARISCO

VINEYARDS

## Fig and Almond Fruit Bread

2 cups whole, skin-on almonds, roasted and roughly chopped	1½ teaspoons ground mixed spice
250 grams dried figs, thinly sliced	good grinding of black pepper
100 grams dried apricots, finely chopped	1 cup plain flour
½ cup dried cranberries	pinch of salt
finely grated zest of 1 orange	½ cup honey
	3 tablespoons brandy

Preheat the oven to 180°C. Grease a 6 cup capacity loaf tin and fully line with baking paper.

Put the almonds, figs, apricots, cranberries, orange zest, mixed spice, black pepper, flour and salt in a large bowl and toss well to coat all the fruit in flour.

Combine the honey and brandy and heat until just warm. Tip onto the fruit mixture and mix well so everything is well coated in honey. Spoon half the mixture into the tin and, using the back of a spoon, press it firmly into the tin. Repeat with the remaining mixture, pressing firmly then smooth the top. Bake for 30 minutes until golden and firm to the touch. Cool before slicing with a serrated bread knife. The fruit bread will keep in an airtight container for 1 week.



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Learn more about The King's A Sticky End  
in issue 47 of *Dish*, page 21

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