



Barmbrack Bread

Barmbrack bread is a traditional Irish sweet bread made during fall, especially at Samhain (Halloween). In Gaelic "báirín breac" means speckled loaf or cake. Small trinkets baked into the bread. Great sliced with butter and a cup of tea.



Prep: 45 min **Cook:** 1.5 hrs **Total:** 2.25 hrs (over 2 days) **Servings:** 12 **Oven:** 325°

Ingredients

1 3/4 c. dark raisens
1 3/4 c. light raisens
2 tbsp. lemon Zest
2 tbsp orange Zest
1 1/3c dark brown sugar
2 cups black breakfast tea
(strong/hot)
3c flour (no leavening)
2 tsp baking powder
1 t mixed spice or
pumpkin pie spiece
2 beaten eggs

Directions

Day One:

- Make hot strong tea
- Combine both raisens, both zests, and brown sugar in a bowl.
- pour the hot tea over and stir until combined and the brown sugar is has dissolved.
- Cover with celephane and let sit overnight at room temperature. The raisens should rehydrate with the tea.

Day Two:

- Butter and line (or flour) a 9" (1" deep) cake pan or 8" (2" deep) cake pan
- Pre-heat oven to 325°
- In a large bowl, whisk flour, baking powder and spices.
- Alternating between the tea/fruit mixture and egg, add to dry ingrediants until well combined (no dry areas).
- Charms wrapped in parchment paper can be added at this time, or wait until batter is poured in the prepared pan.
- Bake 80-90 minutes, or until top is golden and springs back when lightly pressed.
- Let cool in pan, on wire rack, for 20 minutes.
- Remove from pan and finish cooling on wire rack.