

# Sticky Bread:

## Ingredients:

- 160g Sultanas
- 80g Sugar
- 2 Weetabix
- 130ml Milk
- 200g SR flour



## Method:

1. Mix together all of the dry ingredients in a large bowl. Personally, I find that crushing the weetabix even just a little really helps.
2. Add the milk and leave to soak for roughly 5 minutes.
3. Stir in the flour and mix well.
4. Bake in a loaf tin (about 500g in size) in the oven for 45 minutes at 180°C.
5. Pierce with a skewer or knife. If the skewer/knife comes back clean then remove from the oven and leave to cool.