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.