

# Courtesy of The Red Cross – Please Donate



## Boiled Sultana Loaf

500g sultanas  
1 cup hot water  
250g butter, chopped  
1 tablespoon golden syrup  
1 cup sugar  
3 eggs  
2 cups flour, sifted  
2 teaspoons baking powder

1. Preheat the oven to 150°C. Line a 26 x 14cm loaf tin or a 20cm round cake pan with baking paper.
2. Place the sultanas and hot water in a saucepan. Bring to the boil and simmer until all the water has evaporated. Remove the saucepan from the heat.
3. Add the butter and stir until it has melted. Add the golden syrup, sugar and eggs and mix until combined.
4. Stir in the flour and baking powder. Pour the mixture into the loaf tin.
5. Bake for 1-1½ hours or until a skewer inserted into the centre comes out clean.



### Thinking of Selling ?

Your Written Property Appraisal will include:



All professionally bound plus an electronic copy for your Broker, Banker or Financial Advisor



Team Commitment  
Loyalty & Gift Card

\$1,000 as a personal  
thank you from us.

*It's on the house!*



RayWhite

Two Dedicated  
Salespersons Every Listing

From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career as a fine dining Chef in the UK. Here is a selection of recipes used during her career

Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share this selected recipe

Email: [jas.sergeant@raywhite.com](mailto:jas.sergeant@raywhite.com) Phone: 021 184 2626