

100 SMALL!!!

Butter +  
FLOUR

MARMALADE TEA CAKE

350 - 8 X 4 LOAF

1 C. SUGAR

$\frac{1}{2}$  C MARMALADE

$\frac{1}{2}$  C BUTTER, room temp.

1 EGG

2 TBSPS. ORANGE JCE.

$1\frac{1}{2}$  C FLR.

$1\frac{1}{2}$  tsp. Bkg. Pdr.

$\frac{1}{2}$  tsp. SALT

$\frac{1}{2}$  C. milk

GLAZE

- 70 min. (?)

$\frac{2}{3}$  - TBSPS ORANGE OR LEMON  
JCE.

$\frac{1}{2}$  C. ICING SUGAR.

Cool 10 min - INVERT

" completely then

GLAZE

GLAZE - SIFT ICING SUGAR OVER 5 TBSP JCE  
POUR OVER

MAKE SURE PAN IS RITE SIZE

FOIL NOT BIG ENOUGH.

TRY BREAD LOAF TIN!