

Rock Cakes

Rock cakes are one of the easiest and quickest buns to make. Rock cakes are great fun to make as they produce perfect bite-sized cakes every time. Serve warm with a little butter as a tea time treat.

- 225g / 8oz Self raising flour
- 100g / 4oz butter
- 100g / 4oz dried fruit e.g. sultanas, cherries, apricots
- 50g / 2oz caster sugar
- 1 large egg
- 3 tablespoons milk

Method

1. Heat oven Gas 6/200°C.
2. Sieve flour into a mixing bowl.
3. Add butter and rub in with fingertips until the mixture resembles breadcrumbs.
4. Add dried fruit and sugar.
5. Beat egg, with milk in a jug.
6. Gradually stir into the flour and mix to a stiff dough (test by standing a fork in the mixture).
7. Spoon rough heaps of mixture onto a baking tray.
8. Bake for 10 – 15 mins until golden brown.



Name