

Raspberry Buns



Ingredients:

200g Self-Raising Flour

75g Butter

75g Caster Sugar

1 Large Egg

6 Dessert Spoons of Jam (Approximately 60g)



Please bring a container to carry your raspberry buns home in.

Method:

1. Set oven to 190°C or Gas Mark 5.
2. Weigh and measure out all ingredients accurately.
3. Line a baking tray with greaseproof paper.
4. Cut butter into small even size pieces and add to large plastic mixing bowl.
5. Sieve the flour into the large plastic mixing bowl.
6. Rub the butter into the flour with fingertips until the mixture resembles fine breadcrumbs.
7. Mix in the sugar using a round bladed knife.
8. Crack the egg into a small bowl and beat with a fork.
9. Add the egg to the flour mixture, a little at a time, using a round-bladed knife until the mixture forms a stiff dough. (You may not need to use all the egg, the mixture should not be sticky!)
10. Turn out onto a lightly floured work surface, knead lightly and make into a roll. Use a little flour if it sticks to the work surface.
11. Divide into equal pieces using a sharp knife.
12. Shape into rounds, making a hole in the centre of each round and add approximately a dessert spoon of jam to each bun.
13. Place on a baking tray and bake for 15 minutes until golden brown.
14. When cooked remove carefully from the baking tray using a fish slice and place onto a cooling rack.

