Rock Cakes

Ingredients:

200g Self-Raising Flour

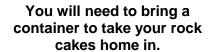
75g Block Butter

75g Caster Sugar

75g Mixed Dried Fruit

1 Egg







Method:

- 1. Preheat the oven to 220°C or Gas Mark 7.
- 2. Weigh and measure out all ingredients accurately.
- 3. Line a baking tray with greaseproof paper.
- **4.** Sieve the flour into a large mixing bowl.
- 5. Cut the butter into small even size pieces and place in the large bowl with the flour.
- **6.** Rub the butter into the flour using fingertips until the mixture resembles breadcrumbs. To ensure there are no lumps, shake the bowl and any will rise to the top.
- 7. Stir in the caster sugar and dried fruit with a round bladed knife.
- **8.** Crack the egg into a small bowl and beat lightly with a fork.
- 9. Make a well in the middle of the flour mixture and carefully add the egg a little at a time, stir with a round bladed knife.
- **10.** Mix to form a soft, yet firm, dough. If the dough is too dry add a few drops of water.
- 11. Using 2 dessert spoons, divide the dough into 8 'rocks' and place evenly spaced on a baking tray.
- 12. Bake for 12 to 15 minutes, until golden brown.
- **13.** Remove from the oven and allow to cool on a cooling rack.



