

Rock Cakes

Makes 12



Ingredients	Metric	Imperial
Self-raising flour	200g	8oz
Salt	Pinch	Pinch
Ground mixed spice	½ teaspoon	½ teaspoon
Butter	75g	3 oz
Soft brown sugar	75g	3 oz
Raisins/sultanas	75g	3 oz
Standard egg	1	1
Milk	125ml	¼ pint

Cooking time: 10-15 minutes
Oven: 200°C, 400°F, Gas Mark 6

Sieve together the flour, salt, and mixed spice.
Rub in the butter until the mixture resembles fine breadcrumbs.
Add the fruit and sugar.
Lightly beat the egg and milk together and pour into the ingredients.
Mix well with a fork, to a stiff, rough dough.

Grease a baking tray.
Put 12 spoonfuls of dough on to greased baking tray, and lightly rough up with fork.
Sprinkle each with a little soft brown sugar.

Bake in moderate oven for 10 to 15 minutes or until golden brown.

Have fun, Love Helen xx