

ROCK CAKES

Get some help from your adult to do this, it is fun to make them together.

(Makes 12)

225g (8oz) Self-raising flour

2 level teaspoon baking powder

100g (4oz) softened butter (unsalted)

50g (2oz) granulated sugar

100g (4oz) mixed dried fruit*

50g (2oz) currants*

1 large egg

1 tablespoon milk

demerara sugar for sprinkling



1. Ask your adult to pre-heat the oven to 200°C/Fan 180°C/Gas 6. Lightly grease two baking trays.
 2. Measure the flour and baking powder into a large bowl, add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs. Stir in the sugar and fruit.
 3. Beat the egg and milk together and add to the fruity mixture. If the mixture is too dry, add a little more milk. Using two teaspoons, shape the mixture into about twelve rough mounds on the prepared baking trays. Sprinkle generously with demerara sugar.
 4. Bake in the pre-heated oven for about 15 minutes or until a pale golden brown at the edges. Cool on a wire rack.
- *You can change the dried fruit/currants for another flavour if you like - how about using chocolate chips, cherries, coconut, freeze dried strawberries, white chocolate or even tiny fudge pieces?

Original recipe from Mary Berry's Baking Bible book

