ROCKING ROCK CAKES

INGREDIENTS

200g self-raising flour
75g butter or margarine
75g sugar
75g mixed dried fruit
1 egg

METHOD

- Preheat the oven to 220ºC or gas mark 7
- Sieve the flour into a bowl
- Rub in the butter or margarine into the flour until it resembles breadcrumbs
- Stir in the sugar and dried fruit
- Whisk the egg lightly in a small bowl
- Make a well in the middle of the flour and carefully add the egg
- Mix to form a soft, yet firm dough
- Using 2 spoons, divide the dough into 8 'rocks' and place on the baking tray
- Bake for 12-15 minutes, until golden brown
- Allow to cool on a cooling rack

TOP TIPS

- Use 50g coconut or cherries instead of the dried fruit
- Leave out the dried fruit, and when on the baking tray, add a small spoon of jam in the middle of each cake
- Add a few drops of water or milk if the dough is too dry