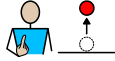


Rock Cake Ingredients



200g self-raising flour



1 teaspoon baking powder



1 1/2 teaspoon mixed spice (cinnamon)

1

1/2



100g butter



85g muscovado sugar



100g raisins



1 egg beaten

1











































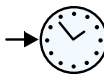



2 tablespoons milk



baking paper



1	Put  oven  on  180 degrees and line  baking tray.  180°C + 
2	Put  flour,  baking  powder and spice  into  bowl. 
3	Rub  butter  into  the flour  to look like  breadcrumbs. 
4	Stir  in  sugar  and raisins.  Stir  in  beaten  egg and milk. 
5	Mix  into  dough.  spoon  dough  onto  baking tray. 
6	Mix  a little  sugar  and spice.  Sprinkle  onto  dough. 
7	Bake  for 20-25 minutes  until  golden  brown. 