



# Rock Cakes

## Ingredients

- 225g self-raising flour
- 75g caster sugar
- 1 tsp baking powder
- 125g unsalted butter, cubed
- 150g dried fruit
- 2 tsp vanilla extract
- 1 free-range egg
- 1 tbsp milk

## Equipment

- Baking Tray
- Greaseproof paper
- 2 bowls
- Wooden spoon
- Dessert spoon
- Cooling Rack

## Method

1. Preheat oven to 180C and line a baking tray with greaseproof paper.
2. In a bowl, mix the flour, sugar and baking powder together.
3. Rub in the cubed butter between your fingers and thumbs until the mixture looks like breadcrumbs. Next, stir in the dried fruit.
4. In a clean bowl, add the vanilla extract, egg and milk and beat with the wooden spoon until mixed well.
5. Add the dry ingredients to the egg mixture and mix together carefully. It should soon become a lumpy, combined mixture. If the mixture does not come together and is still too dry, add a little more milk.
6. Place a spoonful of the mixture onto the prepared baking tray. Make sure there is enough space for the mixture to double in size during cooking.
7. Bake for approximately 15-18 minutes. The cakes should be a lovely, golden brown colour. Remove from the oven and cool slightly before placing on a cooling rack to cool completely.