

Right Good Rock Cakes

NAME OF DISH

INGREDIENTS

225g self raising flour 100g butter 75g caster sugar 100g mixed dried fruit 1 egg (beaten) 10 - 20ml milk

DIRECTIONS

Put the flour and butter in a bowl, then mix and rub it in until it resembles breadcrumbs.

Add fruit, sugar and mix.

Add beaten egg and milk, then mix to a stiff batter.

Spoon 12 mounds onto a baking tray, well spaced as they will spread.

Bake for 15-20 minutes in the middle of the oven (Gas Mark 6, 392F, 200C) until golden brown.

Allow to cool on a wire rack and enjoy!

