

Rock Cakes

Ingredients

- 1½ cups self raising flour
- 1 teaspoon baking powder
- 115g butter
- 115g sultanas
- 50g mixed peel
- 75g caster sugar
- 2 eggs
- 1-3 tbsp of milk

Method

1. Sift flour & baking powder into a large bowl. Rub in butter with fingers until it resembles bread crumbs. Stir in fruit & peel, sugar.
2. Beat eggs & milk & mix into dry ingredients adding more milk if mixture is too dry.
3. Place tablespoons of mixture onto a greased or papered tray, leaving spreading space. Sprinkle with sugar on top.
4. Bake 15-20 mins until golden at 200°C. Allow to cool, then hook in!

Tips

- A very basic recipe & I find that eating them on the day of making is best cause they stale quickly, but if any are left put into an airtight container.

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