

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.

Last updated 11 Sept 2021, 11:55:10

snack baked family vegetarian dairy