# Rock Buns

**Ingredients**

- 225g SR Flour
- pinch of salt
- 100g margarine (cold)
- 50g sugar
- 100g Sultanas or Raisins
- 1 egg

*Aim Higher* - Use Cherries or Dried Apricots instead

**Equipment**

All equipment is provided by school

But ..

**DON'T FORGET TO BRING A CONTAINER FROM HOME TO PUT YOUR CAKES IN**

**TIME IS LIMITED IN LESSONS**

SO PLEASE MAKE SURE ALL INGREDIENTS ARE WEIGHED UP AT HOME

**Oven temperature**: Gas 6 or 200°C or 180°C fan

**Cooking time**: 15-20 mins

**Method**:

Pre heat the oven to temperature.

Sieve the flour into the large mixing bowl and stir in the salt.

Rub in the margarine, using fingertips.

Stir in the dried fruit and sugar.

*Using scissors, snip the cherries or Apricots into small pieces.*

Break the egg into the small bowl and thoroughly whisk with the fork.

Mix to a stiff dough with the egg, adding a little at a time.

Place in rough heaps on the greased baking tray and bake for 15 - 20 mins

Makes approx 8 buns.

Remove when cooked, allow to cool for one minute and transfer to cooling tray using fish slice.

Transfer to container to take home.