

## 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

**TIME IS LIMITED IN LESSONS  
SO PLEASE MAKE SURE ALL  
INGREDIENTS ARE WEIGHED UP  
AT HOME**

### Equipment

All equipment is provided by school  
But ..

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

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