Rocking Rock Cakes

Ingredients

200g self-raising flour
75g butter or margarine
75g sugar
75g mixed dried fruit
1 egg

Equipment

Non-stick baking tray (lined), sieve, mixing bowl, weighing scales, palette knife, small bowl, fork, spoons, cooling rack.

1. Preheat the oven to 220°C or gas mark 7.

2. Sieve the flour into the bowl.

3. Rub in the butter or margarine into the flour until it resembles breadcrumbs.

4. Stir in the sugar and dried fruit.

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5. Whisk the egg lightly in a small bowl.

6. Make a well in the middle of the flour and carefully add the egg.

7. Mix to form a soft, yet firm dough.

8. Using 2 spoons, divide the dough into 8 'rocks' and place on the baking tray.

9. Bake for 12 – 15 minutes, until golden brown.

10. Allow to cool on a cooling rack.

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