



RASPBERRY BUNS

Ingredients

200g S.R. flour
pinch salt
100g block margarine
100g sugar
1 egg
Jam (traditionally raspberry,
but can be any flavour or
lemon curd)

Utensils

1 baking tray
1 cooling tray
1 mixing bowl
1 small basin
1 fork
1 fish slice
1 wooden spoon
1 round-bladed knife
1 teaspoon

METHOD

1. Get out all ingredients & utensils
2. Prepare oven Gas mark 5, 190° C, 375° F
3. Grease baking tray
4. Place flour, salt into mixing bowl
5. Rub the fat into the flour until it resembles fine breadcrumbs
6. Add sugar. Mix well
7. Break egg into small basin, mix with a fork
8. Add egg to mixing bowl. Mix with a fork to form a stiff dough
9. Roll the mixture into a neat sausage shape. Cut into slices about 1cm thick. Place onto baking tray, well apart from each other
10. Dip the handle of the wooden spoon into some flour & make a neat dent in the centre of each bun (not right through!)
11. Place a little jam in each dent using a teaspoon
12. Bake for 15 minutes until firm & golden
13. Remove from oven, move buns onto cooling tray using fish slice

BEWARE! HOT JAM BURNS!