

ROCK BUNS



INGREDIENTS

225g S.R. flour
pinch salt
 $\frac{1}{2}$ tsp mixed spice (optional)
100g block margarine
100g sugar
1 egg
50g dried fruit*

UTENSILS

1 baking tray
1 cooling tray
1 mixing bowl
1 small basin
1 fork
1 fish slice

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 (& mixed spice) into mixing bowl
5. Rub the fat into the flour until it resembles fine breadcrumbs
6. Add sugar & fruit. 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. Place heaps on baking tray, using the fork (NO tennis balls)
10. Bake for 15/20 minutes until golden
11. Remove from oven, move buns onto cooling tray using fish slice

Note: 'Rock' means that the buns *look* like rocks, not taste like them!

TRY ; chocolate rocks; add 50g chocolate chips instead of dried fruit*

