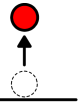
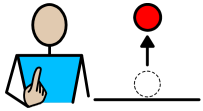




Rock cakes



## Ingredients



200g self-raising flour, 75g butter, 75g sugar,



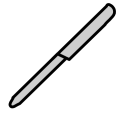
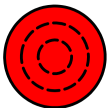
1



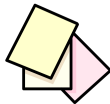
75g mixed dried fruit, 1 egg



## Equipment



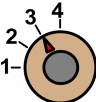
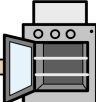

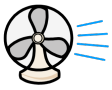
large bowl, small bowl, fork, teaspoon, dessert spoon, knife,







baking tray, baking paper.












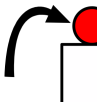

## Method





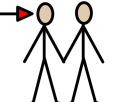

**1**   180°C  4  160°C  
1 Set oven 180C, Gas 4, Fan 160C.



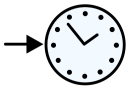


**2**      
2 Rub the butter into the flour.

**3**   +    
3 Add the sugar and dried fruit, stir.

**4**        
4 Break egg, stir. Add egg to the mixture, stir.

**5**  **8**      
5 Place 8 equal sized spoons of mixture onto baking tray.

**6**        
6 Flatten spoons of mixture, make sure they don't touch.

**7**       
7 Bake for 15 minutes until golden brown.