

Rock Cakes

Ingredients:

- 50g Margarine
- 100g Self Raising Flour
- 50g Mixed Dried Fruit
- 50g Granulated Sugar
- $\frac{1}{2}$ teaspoon Mixed Spice
- 1 Egg

Equipment:

- Baking Sheet
- Large Mixing Bowl
- Small Mixing Bowl
 - Sieve
- Teaspoon
- Fork

Method:

1. Light oven 200°C and grease a baking sheet
2. Sieve flour and spice into a large bowl
3. Rub in margarine until it resembles breadcrumbs
4. Stir in sugar and dried fruit
5. Beat egg and mix in with fork to form a firm but sticky dough
6. Place heaped teaspoon evenly on baking sheet and bake for 15 minutes or until golden brown
7. Place on cooling rack

