

ROCK BUNS

200g self raising flour

75g margarine

75g sugar

75g dried fruit

50g egg

25-50ml water

LIGHT OVEN 220°C GAS 7

1. Grease baking tray
2. Sieve the flour into a large bowl
3. Add margarine to flour and rub in
4. Stir in sugar and dried fruit with the palette knife
5. Beat the egg in a small bowl with a fork
6. Carefully add the egg to the mixture. Add water if needed. The mixture must be firm enough to stand in heaps
7. Place in 10 rough heaps on a baking tray, using a teaspoon and a fork. Make each bun the same size
8. Bake for about 15 minutes until firm and golden brown
9. Remove from baking tray and cool on a cooling tray