

Rock Buns



⌚ Prep: 15 minutes

⌚ Cook: 20 minutes

🍴 Makes: 10-12

Recipe info

Ingredients

Oil for greasing
100g margarine
200g self-raising flour
200g sultanas or raisins
75g soft brown sugar
1 egg

Equipment

Baking tray
Greaseproof paper
Pastry brush
Weighing scales
Mixing bowl
Palette knife
Oven gloves
Cooling rack

Description

Rock buns are a traditional British favourite that are economical and easy to make, especially with children.

Method / What to do

1. Preheat the oven to 200°C / gas mark 6.
2. Grease and line the baking tray with greaseproof paper.
3. Rub the margarine into flour using your finger tips until the mixture looks like breadcrumbs.
4. Mix in all the other ingredients to form a dough.
5. Shape the dough into balls (about 4cm diameter) and place on the tray.
6. Bake in the oven for 15 to 25 minutes.
7. Remove from the baking tray and allow to cool on the cooling rack until hard.

