

# ROCK BUNS

PER PERSON

## Ingredients

100g S.R. flour (4 rounded tablespoons)  
37g margarine  
37g sugar (1 rounded tablespoon)  
37g dried fruit (1 rounded tablespoon)  
½ egg  
¼ cup milk (approx.)

## Equipment

large bowl  
sieve  
cup  
saucer  
tablespoon  
wooden spoon  
fork  
patty tin  
6 paper cases

OVEN: Electric 210c / Gas no.6

TIME: 15-20 mins.

## METHOD

1. Light oven to correct temperature.
2. Collect ingredients and prepare baking tin.
3. Rub margarine into S.R. flour until fine breadcrumbs.
4. Add sugar and dried fruit, then mix well.
5. Add egg and enough milk to make a stiff consistency.
6. Divide mixture between 6 paper cases.
7. Bake in oven for 15-20 mins. until golden brown.
8. Remove and leave to cool.