

PEERIE BUNS

Ingredients		OVEN
50g soft marg 50g caster sugar 1 egg 25g SR flour 25g wholemeal flour 1/2 x 2.5ml spoon baking powder	You may like to.... Add dried fruit or cocoa	180°C Gas 4

Method

1. Arrange paper cases in patty tin.
2. Place the soft marg and sugar in a bowl. Cream until light and fluffy.
3. Beat egg and add gradually to the creamed mixture
4. Sieve the two flours and baking powder, add in bran left in sieve.
5. Fold flour into the creamed mixture.
6. Fill each paper case with 1 teaspoon of mixture.
7. Place in oven and **bake** for 10- 12 mins until golden brown.
8. Remove from the oven and cool.
9. Decorate with icing if required.