

Rock cakes

Ingredients:

226 gr flour

113 gr demerara sugar or just normal white sugar

113 gr or butter or marjarine

113 gr mixed fruits (such as raisins, etc) optional

1 egg

½ tea spoon of cinnamon

Preheat the oven at 175 degrees. Sieve flour in large mixing bowl and add ground mixed spice and cinnamon. Mix well.

Add soft butter or majarine and mix to resemble fine breadcrumbs with your fingers. Add the sugar and mix thoroughly with a wooden spoon. Pour a beaten egg into the mixture until it comes together to a sticky dough. You might need a bit of milk at this point.

Put the mixture in generous lumps on the baking tray and sprinkle with suger. Don't smooth them out too much as they look better when cooked if they remain lumpy.

10 to 20 minutes in the oven