

Rock Cakes

Also known as Rock Buns, these fruit cakes are of British origin and were particularly popular in the war because they required only one egg.

You may also know Rock Cakes from the *Harry Potter* series, Hagrid is particularly fond of serving them!

Ingredients

225g / 8oz self-raising flour
110g / 3oz butter or margarine
110g / 3oz caster sugar
110g / 3oz sultanas
1 egg, beaten
2 tablespoons milk
1 teaspoon mixed spice
1/2 teaspoon cinnamon



Method

Preheat the oven to 175c
Grease a baking tray
Sift the flour into a bowl and rub in the butter or margarine until it looks like breadcrumbs
Stir in the sugar and spices
Add the egg and milk and stir into a dough
Stir in the sultanas
Using two teaspoons make a 9-12 blobs of dough, put these on the greased baking tray
Bake for about 15 minutes until golden brown

Recipe from <http://pennysrecipes.com/5012/rock-cakes>

