

Rock Buns

Equipment you will need: baking tray, greaseproof paper, mixing bowl, sieve, scales, wooden spoon, small basin, 2 x plates, fork.

Ingredients

200g self - raising flour – mixing bowl

75g margarine – plate 1

75g caster sugar – plate 2

50g sultanas/raisins – plate 2

1-2 tablespoons milk – required stage 6

1 egg – small basin

Method

1. Set oven to 210 C / gas mark 7. Line the baking tray.
 2. Sieve the flour into a mixing bowl
 3. Rub the margarine into the flour using your fingertips. The mixture should then resemble breadcrumbs
 4. Add the sugar and chocolate chips into the mixture. Mix using a wooden spoon
 5. Break egg into a small bowl and beat with a fork. Add egg to mixing bowl and mix.
 6. Add 1 - 2 tbsp of milk if the mixture does not stick together. The mixture must be firm enough to stand alone on the baking tray in lumps.
 7. Place heaps of the mixture on the tray. Make sure that they are all an even size.
 8. Bake them for approximately 15 minutes, or until golden brown.
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