

Becky Bakes...

## Rock Cakes

225g Plain Flour

2 teaspoons Baking Powder

115g Unsalted Butter

85g Muscovado Sugar

85g Dried Fruit (Raisins and/or Sultanas, Cranberries, Candied Peel etc.)

Zest of 1 lemon

1 Egg

2-3 tablespoons Milk

3-4 teaspoons Demerara Sugar (optional) (Makes about 12 cakes)



You will need a large baking tray, lined with greaseproof paper or silicone

1 Oven on to Gas Mark 6, 200°C, (180°C fan), 400°F.

2 In a large mixing bowl, stir together the flour and baking powder, then rub in the butter using fingertips, until the mixture looks like breadcrumbs

3 Stir in the muscovado sugar, dried fruit and lemon zest

4 In a small bowl, beat together the egg and milk, then stir this into the flour mixture with a knife until it starts to bind together. It will become a firm dough

5 Divide into 12 separate portions on the baking sheet

6 Sprinkle with demerara sugar

7 Cook for 8-12 minutes according to how many you make, until they are risen and golden brown. Cool in the tin

8 Cool for 15-20 minutes then carefully transfer to a wire rack to cool

For a Demonstration of this recipe find me on YouTube:

[\(220\) Rock Cakes - YouTube](#)