

Rock Cakes

Brigades @ Home – 12/03/2021

Preparation time: 30 minutes

Cooking time: 15-20 minutes

Overall inc. cooling: 1.5 hours

Makes: approximately 12 cakes

Ingredients

225g Self-raising flour

75g Caster sugar

1 tsp Baking powder

125g Unsalted butter, cubed

150g Dried fruit

1 Egg

1 tbsp Milk

2 tsp Vanilla extract

Method

1. Preheat the oven to 180°C, 160°C fan, gas mark 4
 2. Line a baking sheet with greaseproof paper
 3. Weigh the flour, sugar, and baking powder in a large bowl
 4. Add the cubed butter and rub in until the mixture looks like breadcrumbs
 5. Mix in the dried fruit
 6. In a mug or small bowl beat the egg, milk, and vanilla extract together
 7. Add the egg mixture to the dry ingredients. Mix together until it comes to together as a dough
 8. Make golfball-sized balls of the mixture and put them on the baking sheet, spread out
 9. Bake for 15-20 minutes until they are golden brown – they will spread and flatten
 10. Leave on a cooling rack to cool thoroughly
 11. Store in an airtight container
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Rock Cakes

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Ingredients

- 225g Self-raising flour
- 75g Caster sugar
- 1 tsp Baking powder
- 125g Unsalted butter
- 150g Dried fruit
- 1 Egg
- 1 tbsp Milk
- 2 tsp Vanilla extract

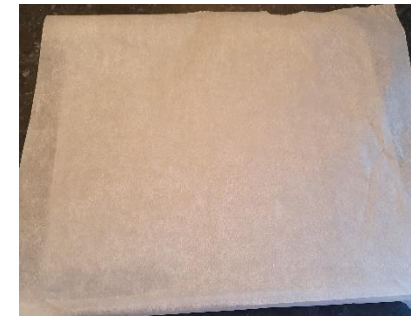


Utensils

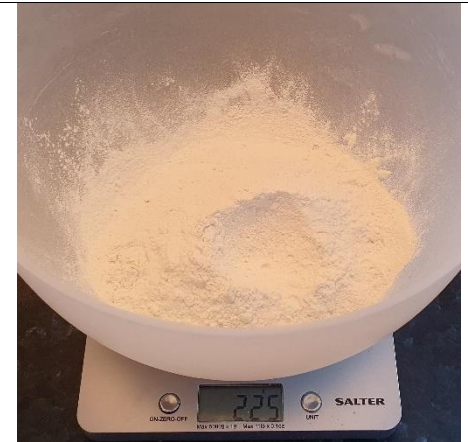
- Large bowl & Scales
- Wooden spoon & Mug
- Cooling rack & Fork
- Greaseproof paper
- Baking sheet
- Oven 160°C fan, gas 4



- 1.**
Line the baking sheet with greaseproof paper



- 2.**
Weigh the 225g of self-raising flour into the large bowl



- 3.**
Weigh the 75g of caster sugar into the large bowl with the flour
Add the 1 tsp of baking powder and mix together



- 4.**
Weigh the 125g of cubed butter into the large bowl with the flour mixture



- 5.**
Rub the butter into the flour between your fingertips until the mixture looks like breadcrumbs



- 6.**
Weigh the 150g of dried fruit into the large bowl with the "breadcrumbs"



- 7.**
Mix the dried fruit in thoroughly



- 8.**
Crack the egg into a mug and add the 1 tbsp of milk and 2 tsp of vanilla extract



- 9.**
Beat the ingredients together thoroughly



- 10.**
Add the egg mixture into the dry ingredients in the large bowl



- 11.**
Mix the egg in using the wooden spoon, bringing the mixture together into a ball of dough



- 12.**
Roll chunks of dough into balls about the size of a golf ball
Space the balls out on the baking sheet as they will spread and flatten while they cook
Bake for 15-20 minutes until golden brown



- 13.**
Allow the rock cakes to cool completely on the cooling rack



- 14.**
Enjoy
Store any remaining cakes in an airtight container

