

## SWEET SNACK



SERVINGS  
8



TIME  
20 mins prep & 16-18 mins baking



DIFFICULTY  
Easy



CALORIES  
As you like it

# Grandma's Famous Rock Cakes

## DIRECTIONS

### INGREDIENTS

150g (1 cup) self-raising flour  
75g (1/4 cup) butter, softened  
75g (1/3 cup) caster sugar  
50g (1/4 cup) raisins/sultanas  
1/4 teaspoon of mixed spice  
1 medium egg

1. Ask the adult(s) to preheat the oven to 180°C / 160°C fan / 325°F.
2. Line a baking tray with baking paper.
3. Find a large mixing bowl. Pour in one cup of flour, then break all of the butter into small pieces and add that too.
4. You need to roll your sleeves up now! Use your hands to carefully rub the flour and butter together in the bowl. Keep going until the whole mixture looks like small breadcrumbs. Don't worry if this takes a little time – it's worth it in the end!
5. Add the sugar, raisins and mixed spices into the bowl.
6. Crack the egg and pour it into the bowl, and put the eggshell into the bin.
7. Use your hands to mix everything in the bowl together. Keep going until you've made a large ball of dough.
8. Divide the mixture into eight equal pieces.
9. Roll each piece into a ball and put them on to your baking tray. Make sure to leave gaps between them as they'll spread and get a little bigger as they bake.
10. Bake the rock cakes in the oven for 16–18 minutes.
11. Ask the adult(s) to keep checking them. They're ready when they are starting to look golden brown.
12. When they are golden brown, ask the adult(s) to remove them from the oven.
13. Leave them to cool on the tray for a few minutes.
14. When you can safely touch the cakes, share them with your friends and family – and enjoy!

