

## **Funky Fruit Rock Cakes**

## **Ingredients**

200g self-raising flour 75g butter or margarine 75g sugar 75g mixed dried fruit 1 egg

1. Preheat the oven to 220°C or gas mark 7.



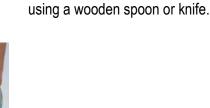
Non-stick baking tray (lined), sieve, mixing bowl, weighing scales, palette knife, small bowl, fork, spoons, cooling rack.

2. Sieve the flour into the bowl.



3. Rub in the butter or margarine into the flour, using your finger tips, until it resembles

breadcrumbs.





5. Whisk the egg lightly in a small bowl.



9. Bake for 12 – 15 minutes, until golden brown.

- 6. Make a well in the middle of the flour and carefully add the egg.
- 7. Mix to form a soft, yet firm dough.
- 8. Using 2 spoons, divide the dough into 8 'rocks' and place on the lined baking tray.

10. Allow to cool on a cooling rack.



## Rock cakes worksheet and evaluation

Name 4 different variations for rock cakes:  1 2 3 4	Suggest 3 spices which could be used to add extra flavour to the rock cakes.  1 2 3
Name 3 different occasions where rock cakes could be served. Suggest how the rock cake recipe would need to be modified for each.	What would be your top tips for making rock cakes?
1	•
2	•
3	

Struggling to think of the answers???? See if you can find anything useful below.... Or just check and mark the ones you have

Jsdfbrfcoconutkhdfhsgvictoriabunsjgadlhgjammyce ntresfhgldfdateandwalnuthlagdfappleandcinnamon gladfbananajfyadgingerjfgnutmegldfghdcoffeelhdfg ufgmixedspicelfdlghcinnamonhlfdglafternoontealsdf jsdfpicnicldfhgdfjghlunchldldjgteapartykdjlfhgdffinge rtipslhdfglcoldbutterlhdfghadfbreadcrumbslhfdghdf

## **Evaluation:**

Improvements