

Funky Fruit Rock Cakes

Ingredients

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

Equipment

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



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



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.



4. Stir in the sugar and dried fruit, using a wooden spoon or knife.



5. Whisk the egg lightly in a small bowl.



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.



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

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. 1 2 3	What would be your top tips for making rock cakes? • •

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

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ntresfhgldfdateandwalnuthlagdfappleandcinnamon
gladfbananajfyadgingerjfgnutmegldfghdcoffeelhdfg
ufgmixedspicelfdlghcinnamonhlfldglafternoontealsdf
jsdfpicnicldfhgdfjghlunchldldjgteapartykdjlfhgdf finge
rtipslhdfglcoldbutterlhdfghadfbreadcrumbslhfdghdf

Evaluation:

Rating: (Circle)   	Likes/ Dislikes	Improvements
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