



Rock buns

Process

Input:

- 200g SR flour
- 75g margarine
- 75g caster sugar
- 1 medium egg
- 75g added ingredients
- A container

- Oven 190oC, Gas 6

Process:

- Sieve flour into a large bowl. Rub the margarine into the flour until it resembles fine breadcrumbs.
- Add the dried ingredients (sugar and other flavours)
- Beat the egg in a jug, add in any liquid flavours.
- Make a well in the dried mix and add the egg mixing with a spoon or knife. If its a bit dry add a little water.
- Spoon onto baking trays in equal amounts roughing up the tops and bake for 10-15 minutes.