

## Rock buns

### **Ingredients**

225g / 8oz self-raising flour  
75g / 2 ½ oz caster sugar  
1 tsp baking powder  
125g / 4 ½ oz unsalted butter, cut into cubes  
150g / 5 ½ oz dried fruit  
1 egg  
1 tbsp milk  
2 tsp vanilla extract

### **Method**

1. Preheat the oven to 180C/ 160C Fan/ Gas 4 and line a baking tray with baking parchment
2. Mix the flour, sugar and baking powder in a bowl and rub in cubed butter until the mixture looks like breadcrumbs, then mix in the dried fruit.
3. In a clean bowl, beat the egg and milk together with the vanilla extract.
4. Add the egg mixture to the dry ingredients and stir with a spoon until the mixture just comes together as a thick, lumpy dough. Add a teaspoon more milk if you need it to make the mixture stick together.
5. Place golf ball sized spoons of the mixture onto the prepared baking tray. Leave space between them as they will flatten and spread out to double their size during baking.
6. Bake for 15-20 minutes, until golden brown. Allow to cool for a couple of minutes, then turn them out onto a wire rack to cool.