



rock



cakes



225g

self



raising



flour



75g

sugar



1 tablespoon



baking



powder



125g

butter



150g

dried fruit

1



1

egg



1 tablespoon



milk







2






2 tablespoons







vanilla essence








1      
1. mix the flour, sugar and baking powder together

2   
2. rub in the butter




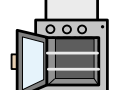

3  
3. add the dried fruit

4       
4. mix together the milk, egg and vanilla in a

   
bowl and add to the mixture

5       
5. make ball shapes with the dough and place on


baking tray

6      180°C
6. cook for 15 minutes in the oven at 180 degrees