

## ~~Rock Cakes~~



90g soft butter  
2 cups self-raising flour  
½ cup vanilla castor sugar  
1 egg, beaten  
¼ cup milk  
1 cup mixed dried fruit  
½ teaspoon mixed spice  
2 tablespoons vanilla caster sugar extra, for sprinkling

Preheat oven to 200C (400F)

- rub butter through flour until it resembles breadcrumbs
  - add sugar, fruit and mixed spice
- mix egg and milk together, stir through dry mix with a knife (this makes a stiff mixture, but you may need a tablespoon more of milk if there is still flour not moistened)
  - Place heaped tablespoons of mix onto a biscuit tray
    - Sprinkle with the extra vanilla sugar
    - Bake about 12-15 minutes until golden.
      - Makes 35

*\*US Imperial measurements \**

*3 oz soft butter  
2 ½ cups self-raising flour  
2/3<sup>rd</sup> cup vanilla caster sugar  
1/3<sup>rd</sup> cup milk  
1 ¼ cups mixed dried fruit  
½ teaspoon mixed spice  
2 ½ tablespoons vanilla caster sugar extra, for sprinkling*

Serve with hugs!

~Jenny of ELEFANTZ~

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