Blue Peter

Tilly's Father's Day Rock Cakes





You will need

- 225g Plain Flour
- 100g Unsalted Butter
- 50g Dried Cranberries
- 50g Soft Brown Sugar
- 1 Large Egg
- 1 tsp of Baking Powder
- 1 tsp Ground Cinnamon
- 1 tsp Milk
- White Baking Parchment
- Scissors
- A Pencil

Introduction

Make a tasty treat for someone special this Fathers Day. These delicious rock cakes will make a great gift!

Instructions

- 1. Preheat the oven to 180C/ 350F/Gas Mark 4.
- 2. Line baking tray with baking parchment.
- 3. Fold a separate sheet of white baking parchment.

Using scissors cut out half a heart along the folded edge.

- 4. Unfold the heart and using a pencil write a message on the inside.
- 5. Fold the heart back up again so that the writing is on the inside and protected.
- 6. Repeat until you have 8 messages.
- 7. Now make the batter.

Place all the ingredients in a large bowl and mix together well with a wooden spoon.

- 8. Once mixed use your hands to make a mound of batter about the size of a golf ball.
- 9. Push one of your folded messages inside the mound of batter.
- 10. Roll the batter back into a ball. Make sure the message doesn't peek out anywhere.
- 11. Repeat to form 8 rock cakes and place them on the baking tray.

Separate them out as they will expand while baking.

12. Bake for 10/15mins until the tops are a light golden brown.

Don't allow them to overcook as they will continue to cook slightly when taken out of the oven.

13. Remove from the oven and place on a cooling rack.