

Rock Cake Mountains



Ingredients

- 350g self raising flour.
- 75g caster sugar.
- 1 teaspoon of ground cinnamon.
- 175g softened butter.
- 1 large egg, whisked in a small bowl.
- 130g raisins.
- 2 tsp vanilla extract.
- A sprinkle of icing sugar for dusting.

Method

1. In a large mixing bowl add the flour, the sugar and the cinnamon. Then with very clean hands, rub in the butter until you get a breadcrumb consistency.
2. Pour in the whisked egg. Using a wooden spoon, mix in well until you start to get a rough dough. It's important to wash your hands after handling raw egg.
3. Add the raisins and vanilla extract and mix in. If the dough is too crumbly, you could add a splash of milk to help hold it together.
4. Using very clean hands form 12 very rough balls of dough and place them on a baking tray. You can give each rock cake a pointy peak so they look like mountains!
5. Pop into the oven to bake for 25 minutes or until they are turning a golden brown on top. Make sure you ask your grown up helper to take the tray out of the oven for you, as the oven will be hot, hot, hot.
6. Leave the rock cakes to cool on the baking tray or cooling rack. When the cakes are cool, arrange them on a plate to look like little mountains.
7. Dust each rock cake with a little icing sugar to make a snow-capped peak.