

# Rock Buns( Rubbing-in Method)

(石頭蛋糕)

[Serving: 12 pieces]

## Ingredients:

Plain flour	150g	Raisins or currants	25g
Baking powder	1½ tsp	Egg	1/2
Margarine	75g	Milk (optional)	1 tsp
Sugar	75g		

## Method:

1. Preheat the oven to 190°C. Gas Mark 5. Grease a baking sheet.
2. Sieve flour and baking powder into a mixing bowl.
3. Cut the fat into small pieces with a round-end knife, and then rub it into the flour with fingertips until it looks like breadcrumbs. Stir in the sugar and raisins.
4. Beat the egg and add it to the flour mixture. Mix well. Add in milk if necessary.
5. Using two forks, take out 12 portions of the mixture and put on the baking sheet.
6. Bake the buns for 15 minutes until they become golden brown.
7. Serve hot or store them well after cooling.

*Hints: You may add 25g mixed candied peels to give the buns extra flavour.*