

## **Moon Rock Cakes**

### **Ingredients**

225g Self raising flour

1 tsp baking powder

110g margarine

55g granulated sugar

55g dried cherries

55g currants

1 medium egg

1/3 tbsp milk

Demerara sugar for sprinkling

### **Recipe**

Heat the oven to 400°F/200°C/Gas6

Sieve the flour and baking powder into a large bowl, add the margarine and rub together until resembles breadcrumbs.

Add sugar and the dried fruit and mix together.

Add the egg and 1 tbsp of the milk to create a stiff dough. If the mixture is still dry add a little more milk.

Lightly grease two baking tray.

Using a tablespoon divide the mixture into 12 mounds evenly spaced on baking trays and sprinkle with sugar.

Bake in the preheated oven for 15 mins or until golden brown and well risen.