Charlie’s Rock Cake Recipe

Ingredients

8 oz / 225g self-raising flour

1 tsp baking powder

4 oz / 110g soft butter or margarine

2 oz / 55g granulated sugar

4 oz / 110g mixed dried fruit

2 oz / 55g currants

1 medium egg

1 – 3 tbsp milk

Demerara sugar for sprinkling

Oil for greasing

Method

1. Preheat the oven to 400ºF/200ºC fan oven/gas mark 6.
2. Sieve the flour and baking powder into a large mixing bowl, add the softened butter or margarine, and lightly rub together with fingertips until the mixture resembles fine breadcrumbs.
3. Add the sugar and the dried fruit and mix so all ingredients are well incorporated.
4. Add the egg and 1 tbsp of the milk and mix to create a stiff dough. If the mixture is still dry, add milk a tablespoon at a time until required consistency.
5. Lightly grease two baking sheets.
6. Using a tablespoon divide the mixture into 12 mounds evenly spaced on the two baking sheets. Sprinkle with the Demerara sugar.
7. Bake in the preheated oven for 15 minutes or until golden brown and well risen.