

# Raspberry Rock Buns

Serves 12

## Ingredients

200G Self-raising flour

75g butter or margarine

2 eggs

75g sugar

50g Jam



## Method

1. Preheat oven to 190c
2. Measure out the flour in a mixing bowl. Add the butter. Rub together with your fingertips until the mixture looks like breadcrumbs.
3. Add the sugar.
4. Crack the eggs into a bowl and mix together.
5. Add the egg to the flour mixture, a little at a time, using a table knife until the mixture forms a stiff dough.
6. Turn out on to a clean surface, knead lightly and make into a roll.  
Use a little flour if it sticks to the board. Divide the mixture into 4 equal parts. Take one part and make into a roll and cut into 3 equal parts.
7. Shape into rounds, and place onto a baking sheet.
8. Make a well in the centre of each bun and add a teaspoon of jam to each round.
9. Put them in the oven for 15 minutes until golden brown.  
Then leave them on a cooling rack for 5 mins.

## Allergen Advice

**NB; Contains Wheat Gluten, Egg and Milk**

