## MARY BERRY’S ROCK CAKES

Makes about 12 cakes

225g self raising flour or 225g Flour+ 17g baking powder

2 level teaspoons baking powder

100g softened butter

50g granulated sugar

100g mixed dried fruit

50g currants

1 large egg

about 1 tablespoon milk

a little demerara sugar, for sprinkling

1.. Pre-heat the oven to 200°C/Fan 180°C/Gas 6. Lightly grease 2 baking trays.

2. Measure the flour and baking powder into a large bowl, add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs. Stir in the sugar and fruit.

3. Beat the egg and milk together and add to the fruity mixture. If the mixture is too dry, add a little more milk. Using 2 teaspoons, shape the mixture into about 12 rough mounds on the prepared baking trays. Sprinkle generously with demerara sugar.

4. Bake in the pre-heated oven for about 15 minutes or until a pale golden brown at the edges. Cool on a wire rack.