

Fruit Whirlygig

200g SR Flour
50g Block margarine
50g sugar
1 Beaten egg & milk to bind
Jam
500g stewed fruit or fruit pie filling

Method

1. Place the fruit into an ovenproof dish.
2. Rub the marg into the flour and sugar until like fine breadcrumbs.
Bind to a soft dough with egg and milk.
3. Knead the dough gently and roll out into a rectangle approx.
18cm x 22cms.
4. Spread the dough with jam (take the jam to the end of the short side and to within 1cm of the long side. Wet the long side with water.
5. With the dry long side towards you roll up like a swiss roll.
6. Slice the dough carefully into 1 cm slices and place each piece on top of the fruit, swirl side up leaving a little gap between each swirl to allow the dough to rise. Any spare swirls can be baked separately on a greased baking sheet.
7. Place in oven (200°C, gas 6) and bake until golden brown.
8. Serve with custard, cream or ice cream.