

## Raspberry buns

100g SR Flour  
25g Block margarine  
25g sugar  
1 Beaten egg & milk to bind  
Jam

### Method

1. Rub the marg into the flour and sugar until like fine breadcrumbs. Bind to a soft dough with egg and milk.
2. Knead the dough gently and roll into a sausage shape. Divide the dough into 6 equal pieces, roll each piece into a ball and place onto a greased baking sheet.
3. Make a hole in the top of each bun either with a finger or the end of a wooden spoon.
4. Place a small amount of jam into each hole.
5. Place in oven ( 200°C, gas 6 ) and bake until golden brown.
6. Place on a cooling tray.

## Rock buns

100g SR Flour  
25g Block margarine  
25g Sugar  
25g Dried fruit  
1 tsp Mixed spice  
Egg & milk to bind

### Method

1. Rub the marg into the flour and sugar until like fine breadcrumbs.
2. Add fruit and spice.
3. Bind to a soft dough with egg and milk.
4. Place 6 rough spoonfuls of the dough onto a greased baking sheet
5. Place in oven ( 200°C, gas 6 ) and bake until golden brown.
6. Place on a cooling tray.