



MOON ROCKS

INGREDIENTS

250grams self raising flour
90grams soft brown sugar
90grams butter
125grams raisins or sultanas
½ teaspoon mixed spice (optional)
1 pinch of salt
1 egg

METHOD

1. Preheat the oven at 200 degrees Celsius.
2. Put the butter and flour into a bowl and rub it between your fingers until it looks like breadcrumbs.
3. Add the sugar and the raisins mixing them up evenly using your hands. If you want to add the mixed spice you need to add it now.
4. Beat the egg in a separate bowl and then add it to the mixture.
5. Mix it together with a fork making sure the ingredients are all mixed up.
6. Squeeze the mixture together using your hands to ensure all the bits are mixed together.
7. Lightly grease a baking tray with butter.
8. Form rocky looking balls and place onto the tray. Ensure the balls are rough so that they look like moon rocks.
9. Bake them in the oven for about 15 minutes and leave them on a rack to cool.

HOT TIPS

1. You can replace the raisins or sultana's with chocolate chips, hundreds and thousands, cranberries etcetera.
2. If you want to colour the moon rocks you can add 1 teaspoon of food colouring at the same time you add the egg.