



Moon



Rock



Buns

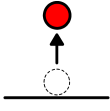


Ingredients



225g

self



raising



flour



75g

caster sugar

1



1 tsp

baking powder



125g

butter



150g

sultanas



1 tbsp



milk

2



2 tsp



vanilla



extract



Equipment



scales



mixing bowl



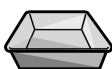
fork



spoon



cup



baking tray



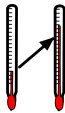
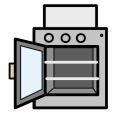


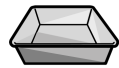

greaseproof paper



oven gloves



Method

1   180°C    

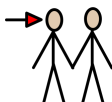


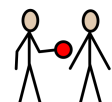

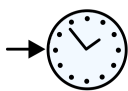

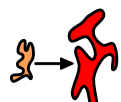
1. Preheat the oven to 180c and line the baking tray with



greaseproof paper.

2        









2. Put the butter and flour into a bowl and rub

them together with your fingers until the mixture becomes



crumbly.

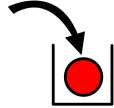
3        

3. Add the sultanas and sugar to the bowl and mix with



a fork.

4



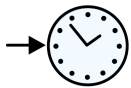
4. Break the egg into a cup. Add the milk and vanilla



extract and beat it with a fork. Add the whisked egg,



milk and vanilla to the mixture in the bowl and stir

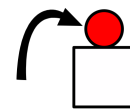


until it becomes a soft dough. If it is too sticky you can

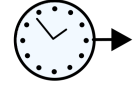
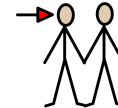
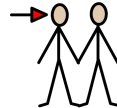
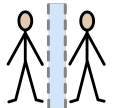
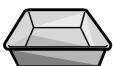


add more flour or add milk if it is too dry.

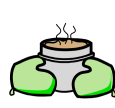
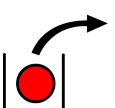
5



5. Place golf ball sized spoons of the mixture onto the



baking tray. Leave space between them because they will

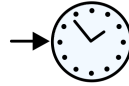


flatten out a bit during baking.

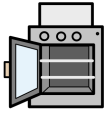
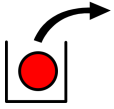
6



15



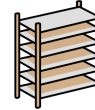
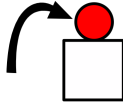
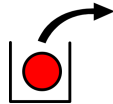
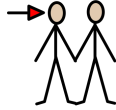
6. Bake for 15 to 20 mins, until golden brown. Once



2



out of the oven, allow to cool for a couple of minutes



before turning them out onto a wired rack.