



Space Rock Cake



Ingredients

- 225g self-raising flour
- 75g caster sugar
- 1 tsp baking powder
- 125g unsalted butter
- 150g raisins
- 2 tsp vanilla extract
- 1 free-range egg
- 1 tbsp milk
- Edible glitter to decorate (optional)

Equipment

- 2 bowls
- Wooden spoon
- Teaspoon and tablespoon
- Whisk
- Blunt knife
- Baking tray

Method

1. Pre-heat the oven to 180°C.
2. Put the flour, sugar and baking powder into a bowl.
3. Cut the butter into small cubes.
4. Rub the butter into the mixture using your fingertips until it looks like breadcrumbs.
5. Add the raisins and mix together.
6. In a separate bowl, crack the egg and whisk it.
7. Add the milk and vanilla extract to the egg and mix with a spoon.
8. Add the wet mixture to the dry mixture and stir with a spoon.
9. Divide the mixture into golf ball-size lumps and use your hands to shape it into small balls.
10. Place on a baking tray, allowing space between each one.
11. Place in the oven for 15-18 minutes. The rock cakes should be a lovely golden colour when ready.
12. Remove from the oven and allow to cool.
13. Sprinkle with edible glitter (space dust) and enjoy!