



Rock Cakes

6 ounces of Juvela flour mix
1/2 level tea spoon of bicarbonate of soda
1/2 level teaspoon of cream of tartar
2 teaspoons of Xanthan Gum
1 level teaspoon of powdered nutmeg
1/2 level tea spoon of ground ginger
1/2 level tea spoon of mixed spice
One and a half ounces of caster sugar
3 ounces of hard margarine(eg Stork)
One large egg or two small eggs
3 ounces of currants

Method

Mix all the dry ingredients together, then add the margarine, rubbing it in until the "breadcrumb" consistency is obtained. (Do not include the currants at this stage)

Beat the eggs and add them.
Add the currants and mix well.

Place the mixture in small piles on a baking sheet, allowing space between them

Bake in the oven for 10 to 15 minutes at Mark 5 in the middle of the oven
Cool on the tray, then transfer to a lidded tin for storage. although they are at their best if eaten within a couple of hours.

Makes approximately 12 cakes



This recipe has been brought to you by The Cream Of Tartar Company Limited

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