



MOON ROCK CAKES

ingredients

- 1 1/4 cups of wholemeal flour
- 2 Eggs (beaten)
- 1/4 cup of sultanas (or preferred dry fruit)
- 6 TBSP of brown sugar
- 90 grams of butter

directions

- Heat oven to 200°C.
- Pour flour and butter into a large mixing bowl.
- Combine the butter and the flour using your fingertips, until your mixture resembles a bread crumb consistency.
- Add in the sultanas, egg and brown sugar, and mix until the mixture is fully combined.
- Roll golf ball sized portions of the mixture in your hands and place on lined baking tray.
- Place tray in the oven for 15 minutes or until the cakes are golden brown.
- Take out of the oven and allow to cool.

