

# How To Make Currant Buns

## Ingredients

225g (8 oz) self raising flour

Pinch of salt

100g (4 oz) margarine

75g (3 oz) mixed dried fruit

25g (1 oz) mixed peel

50g (2 oz) Caster sugar

1 medium egg, milk to mix

Glace cherries (optional)



## Method

- ♦ Thoroughly wash hands with soap and water
- ♦ Heat oven to 200°C, 400°F, Gas Mark 6
- ♦ Grease two baking trays
- ♦ Mix the flour and salt, rub in the margarine
- ♦ Stir in the dried fruit, mixed peel and sugar
- ♦ Mix to a stiff dough with egg and milk
- ♦ Place in rough heaps on the baking trays, glace cherries can be placed on top
- ♦ Bake for 10-15 mins and once cooled Enjoy!!!