

Baking

Beverley's Raspberry Buns



Ingredients:

100g Self Raising Flour

50g Margarine or butter

50g sugar

1 small egg

2 tbsp. Raspberry Jam (or whatever you have)

A little milk if needed

Method

1. Heat the oven to 220C / gas 7
2. Rub the flour, sugar, salt and margarine together until it looks like small bread crumbs.
3. Add the egg and mix to form a ball. If this is too stiff add a little milk a teaspoon at a time.
4. Roll into a sausage shape on slightly floured surface and divide into 8 pieces.
5. Shape into small balls and flatten slightly.
6. Place on non-stick baking tray or one lined with baking or greaseproof paper.
7. Make a small indent in the middle of each bun and add a small amount of jam. Don't overfill or it will run all over the buns.
8. Bake in the oven for around 10 minutes until golden in colour and firm to touch.
9. Cool before eating and enjoying.