

Raspberry Buns

Pre heat Oven 190c.

200g Self-raising flour

75g margarine

75g sugar

Vanilla essence

2 eggs

Raspberry jam

Mixing bowl

Palette Knife

Small plastic bowl

Flour dredger

Knife

Teaspoon

Baking tray

Cooling rack

Rub margarine in to the flour to make breadcrumbs.

Mix in sugar.

Crack eggs into a bowl , add to breadcrumbs a little at a time, mix with palette knife.

Bring together with palette knife to form a dough – roll out into a long roll.

Divide into 10 equal pieces using a sharp knife.

Shape into rounds, and place on a tray.

Make a well in the centre of each round, add ½ teaspoon of jam to each.

Cook for 15min until golden brown. Leave to cool.