



Royal
Botanic Garden
Edinburgh

Botanic Cottage Community Cook Club Late April 2021

Something sweet

White chocolate and cranberry rock cakes



Somewhere between a biscuit and a scone, try these rock cakes warm with a cuppa. Feel free to try different chocolate and fruit combinations. Perfect for lunchboxes and picnics too.

Ingredients

100g soft butter
100g soft brown sugar
1 egg
150g self raising flour
100g white chocolate, chopped into small pieces
75g dried cranberries

Makes 16

You will need a large bowl and spoon, and two lined baking trays.

Method

1. Preheat the oven to 180 degrees
2. In a large bowl mix together the butter, sugar and egg until smooth.
3. Add the flour and mix again.
4. Add the chopped chocolate and dried cranberries and stir in.
5. Spoon roughly tablespoon sized dollops of the mixture onto the baking trays, leaving room in between for expansion. You should get about 16 from the mixture.
6. Bake for about 12 minutes until risen and golden.