

Fruit Teacakes

Makes 16

400g white bread flour
100g wholemeal bread flour
50g dairy-free margarine
50g caster sugar
1 teaspoon mixed spice
1 tablespoon fast action dried yeast
80g raisins
285ml dairy-free milk



1. Weigh the white and wholemeal flour into a large mixing bowl.
2. Rub in the dairy-free margarine.
3. Add the caster sugar and mixed spice and mix in.
4. Stir in the fast action yeast and raisins.
5. Warm the dairy-free milk until you can just feel the warmth. Stir into the flour to form a dough.
6. Pour the dough onto a clean table and knead for 5 minutes. Add a little flour if the dough is sticky or a little dairy-free milk if it's too dry.
7. Place in a large bowl with a damp tea towel on top. Leave in a warm place for 1 hour until doubled in size.
8. Divide in half. Continue dividing the dough to form 16 equal pieces.
9. Roll into balls and place on a baking tray lined with baking paper.
10. Cover with a damp tea towel and leave in a warm place to prove to double in size.
11. Bake at 200°C for 8 minutes until golden brown.
12. When ready to serve, carve in two and toast until golden. Spread with desired topping.