

# Banana Rock Cakes

Makes 12 - 16

450g self-raising flour  
120g dairy free margarine  
120g caster sugar  
75g sultanas  
35g chopped mixed peel  
1 large ripe banana, mashed  
1 teaspoon lemon juice  
250ml plant based milk  
Pinch paprika  
Granulated sugar



1. Rub the dairy-free margarine into the self-raising flour until it resembles fine breadcrumbs.
2. Stir in the sugar, sultanas and mixed peel.
3. Mash the banana, add the lemon juice and soya milk before pouring into the dry ingredients. It should be a consistency where it just falls from the spoon.
4. Preheat the oven to 220°C / gas mark 9. Line 2 baking trays with baking parchment.
5. Fill a measuring jug with hot water. Dip an ice cream scoop into the hot water then scoop a portion of the mixture onto the tray. Scoop portions of the remaining mixture and place on the baking tray, dipping the scoop first into the hot water.
6. Place a tiny amount of soya milk into a cup with a pinch of paprika. Brush over each rock cake. Sprinkle with sugar and place in the hot oven for 15 minutes until golden brown.
7. Place on a cooling wire to cool.