

Raspberry Buns

Method

1. Preheat oven to 180°C
2. **Line** the baking tray with baking paper
3. **Weigh** out the flour
Use a small bowl
4. **Sift** the flour into a large bowl
5. **Weigh** out the correct amount of butter
Use a small bowl
Use a white chopping board if necessary
6. Cut the butter into small pieces and add to the flour
Use a white chopping board
7. **Rub** the butter into the flour until golden breadcrumbs **[A]**
To avoid melting use your fingertips and cold hands
Use a safety mat to keep the bowl firm
8. **Weigh** out the sugar
Use a small bowl
9. Add the sugar into the mixture and **stir** with a spoon
10. Crack the egg into the small bowl and **beat** with a fork
11. Pour the egg into the flour mixture and lightly **mix** with a spoon
12. Use one hand to **combine** and gently **knead** the mixture until it binds to form a ball
! Do not over work the dough
13. Divide the dough into 6 even sized **portions** then **shape** into balls (place each ball onto the baking paper and tray)
14. Gently push your thumb into the middle of each ball to create a place for the jam **[B]**
15. Spoon jam into each hole
This is easier using two spoons
16. **Bake** in oven for 12-15 minutes until golden brown **[C]**
! Be very careful as hot jam is dangerous

Ingredients

- 225g self-raising flour
- 100g butter
- 100g caster sugar
- 1 large egg
- 0.5 jar of jam
- *Container*

Equipment

- Blue tray
- Weighing scales
- Safety mat
- Baking paper
- Dessert spoon x2
- Round bladed knife
- Fork
- Timer
- *Wooden triangle*
- *White chopping board*
- *Baking tray*
- *Large bowl*
- *Small bowl*
- *Sieve*

Key Moments



[A] Rub the butter into the flour until golden breadcrumbs



[B] Balls of dough with thumb holes ready for the jam



[C] Raspberry buns should be golden brown when cooked