



Fat Rascals

Ingredients

400g self raising flour
1 tsp baking powder
200g unsalted butter, cold cubed
150g caster sugar
200g dried mixed fruit
1 tsp ground cinnamon
½ tsp ground nutmeg
1 orange, zested
½ lemon, zested
2 large free-range eggs
8 glacé cherries, halved
24 whole blanched almonds

Method

1. Pre-heat the oven to 200°C (180°C fan) then line two baking trays with baking parchment.
2. In a large bowl place the flour, baking powder and butter.
3. Rub the butter into the flour until it has the texture of breadcrumbs.
4. Add the sugar, dried fruit, cinnamon, nutmeg, orange and lemon zest. Mix together.
5. Add the eggs and mix until the dough comes together.
6. Divide the dough into eight pieces and roll into balls.
7. Place on the prepared trays and flatten slightly with your hand.
8. Brush with milk or egg wash. Then arrange the glacé cherries as eyes and almonds as teeth.
9. Place in the preheated oven and bake for 15-20 minutes until golden brown.
10. Leave to cool on the trays for 10 minutes then transfer to a wire cooling rack to cool completely.