

## Eladnelle Saffron Rock Cakes

### INGREDIENTS:

- 3 tablespoons of butter,
- 50 mgs Eladnelle Saffron  
(steeped for previous 24-hours in few mls of tepid water),
- ½ cup of castor sugar,
- 2 cups of Self Raising Flour,
- ½ cup of Mixed Peel,
- ¾ cup of sultanas,
- ½ cup milk
- ½ teaspoon ground cinnamon,
- ½ teaspoon ground nutmeg,
- 1 egg



### METHOD:

- Step 1** Beat butter and sugar to a cream.
- Step 2** Add the egg and steeped saffron liquid - beat well.
- Step 3** Sift in the flour, spices, dried fruit and milk.  
The dough should be very stiff.
- Step 4** Divide into small pieces and place on a greased oven tray.
- Step 5** Bake in a hot oven at 230 Celsius for 15 minutes
- Step 6** Cut in half, butter and serve.