

mary berry rock cakes recipe

Mary Berry rock cakes recipe is a delightful and traditional British treat that has been cherished for generations. Known for their rugged appearance and rustic charm, rock cakes are a perfect blend of sweetness and texture that makes them an ideal companion for afternoon tea or a cozy snack at home. In this article, we will explore Mary Berry's famous rock cakes recipe, including tips for perfecting your bake and variations to try. Let's dive into the world of baking with one of the UK's most beloved culinary figures.

What Are Rock Cakes?

Rock cakes, also known as rock buns, are small, rough-textured cakes that originated in the UK. Their name comes from their rock-like appearance, which is achieved by dropping the dough onto a baking tray instead of rolling it out. They typically feature a mix of flour, sugar, butter, and dried fruits, giving them a delightful taste and chewy texture.

A Brief History of Rock Cakes

The history of rock cakes dates back to the 19th century, when they were popularized as a simple and economical treat. They became a staple in many households, particularly during times of war and rationing when ingredients were scarce. Their easy preparation and long shelf life made them a favorite for families.

Mary Berry's Rock Cakes Recipe

Mary Berry, often referred to as the "queen of baking," has perfected the art of making rock cakes. Her recipe is straightforward and yields delicious results that are sure to impress. Below is a step-by-step guide to creating your own batch of Mary Berry's rock cakes.

Ingredients

To make Mary Berry's rock cakes, you will need the following ingredients:

- 225g (8 oz) self-raising flour
- 110g (4 oz) butter, softened

- 110g (4 oz) sugar
- 75g (3 oz) mixed dried fruit (e.g., raisins, sultanas, currants)
- 1 medium egg
- 1 tsp mixed spice (optional)
- 2-3 tbsp milk (if needed)
- Extra sugar for sprinkling on top

Method

Follow these steps to make Mary Berry's rock cakes:

1. **Preheat the Oven:** Begin by preheating your oven to 190°C (375°F). Line a baking tray with parchment paper to prevent sticking.
2. **Mix Dry Ingredients:** In a large mixing bowl, sift the self-raising flour and mixed spice (if using) together. This helps to aerate the flour and ensure an even texture.
3. **Add Butter and Sugar:** Add the softened butter and sugar to the flour mixture. Using your fingertips, rub the butter into the flour until the mixture resembles breadcrumbs.
4. **Incorporate Dried Fruit:** Stir in the mixed dried fruit, ensuring it is evenly distributed throughout the mixture.
5. **Add the Egg:** Beat the egg in a separate bowl and add it to the mixture. Combine everything until it starts to come together. If the dough appears too dry, add a little milk, one tablespoon at a time.
6. **Shape the Cakes:** Using a spoon, drop heaping tablespoons of the mixture onto the prepared baking tray, leaving space between each one as they will spread slightly while baking.
7. **Sprinkle with Sugar:** For a touch of sweetness and crunch, sprinkle a little extra sugar on top of each rock cake.
8. **Bake:** Place the tray in the preheated oven and bake for 15-20 minutes, or until the cakes are lightly golden and firm to the touch.
9. **Cool and Serve:** Once baked, remove the tray from the oven and let the rock cakes cool for a few minutes before transferring them to a wire

rack. Enjoy them warm or store them in an airtight container.

Tips for Perfect Rock Cakes

To achieve the best results when making Mary Berry's rock cakes, consider the following tips:

1. Use Quality Ingredients

Using high-quality butter and fresh dried fruit can significantly enhance the flavor and texture of your rock cakes.

2. Don't Overmix

When combining the ingredients, avoid overmixing the dough. This will help maintain a light and tender texture.

3. Experiment with Flavors

Feel free to get creative with your rock cakes! You can add chocolate chips, nuts, or even lemon zest for a unique twist.

4. Adjust Cooking Time

Ovens can vary in temperature, so keep an eye on your rock cakes as they bake. They should be golden brown and firm to the touch when done.

Common Variations of Rock Cakes

Once you master the classic recipe, you can play around with different flavor combinations. Here are a few variations to try:

- **Chocolate Chip Rock Cakes:** Add chocolate chips or chunks to the dough for a sweet treat.
- **Citrus Rock Cakes:** Incorporate grated lemon or orange zest for a refreshing citrus flavor.
- **Nutty Rock Cakes:** Fold in chopped nuts like walnuts or almonds for added texture and flavor.

- **Spiced Rock Cakes:** Add spices like cinnamon or nutmeg for a warm, cozy flavor profile.

Serving Suggestions

Mary Berry's rock cakes are versatile and can be enjoyed in various ways:

1. Afternoon Tea

Serve them with a pot of tea for a delightful afternoon treat. Pair them with clotted cream and jam for a luxurious touch.

2. Breakfast Treat

Enjoy them as a quick breakfast option, perhaps with a spread of butter or a drizzle of honey.

3. Snack Time

Rock cakes make for a hearty snack that can keep you energized throughout the day.

Final Thoughts

Mary Berry's rock cakes recipe is an easy and rewarding baking project that yields delicious results. Whether you're a seasoned baker or a novice, these delightful treats are sure to impress. With their rustic charm and customizable flavors, rock cakes are an excellent addition to any baking repertoire. So, gather your ingredients and get ready to create a batch of these delightful cakes that evoke the warmth of home baking. Happy baking!

Frequently Asked Questions

What are the main ingredients in Mary Berry's rock cakes recipe?

The main ingredients include self-raising flour, butter, sugar, dried fruit (like currants or raisins), eggs, and a pinch of salt.

How long does it take to bake Mary Berry's rock cakes?

Mary Berry's rock cakes typically take about 15-20 minutes to bake in a preheated oven at 200°C (400°F).

Can I substitute ingredients in Mary Berry's rock cakes recipe?

Yes, you can substitute self-raising flour with plain flour and a teaspoon of baking powder, and you can also use different dried fruits or even chocolate chips for variety.

What is the texture of Mary Berry's rock cakes supposed to be like?

The texture of rock cakes should be crumbly and slightly rough on the outside, resembling rocks, while being soft and moist on the inside.

Is Mary Berry's rock cakes recipe suitable for freezing?

Yes, Mary Berry's rock cakes can be frozen. It's best to wrap them individually in cling film and store them in an airtight container for up to three months.

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