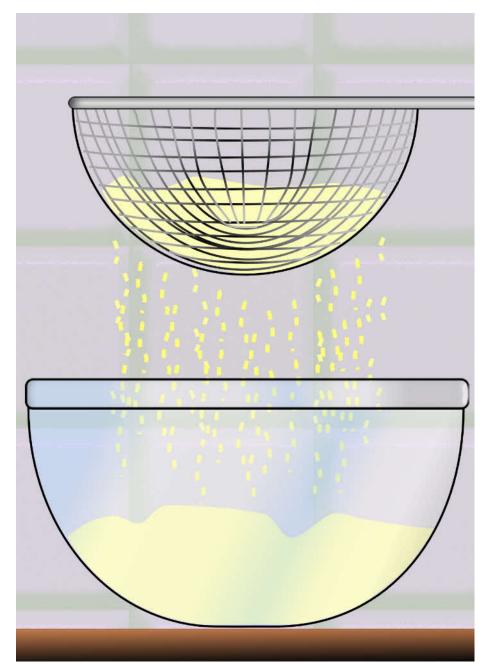
Ingredients

200g self-raising flour
100g margarine
100g sugar
75g currants
1 egg
Milk as needed



Sieve flour into a bowl.

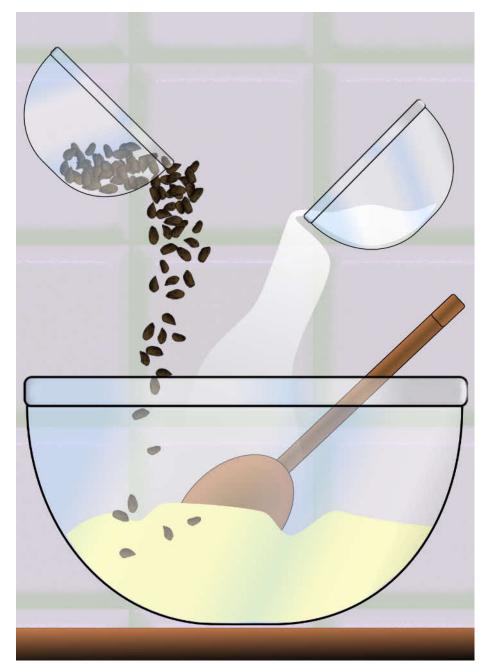


Rub in the margarine.



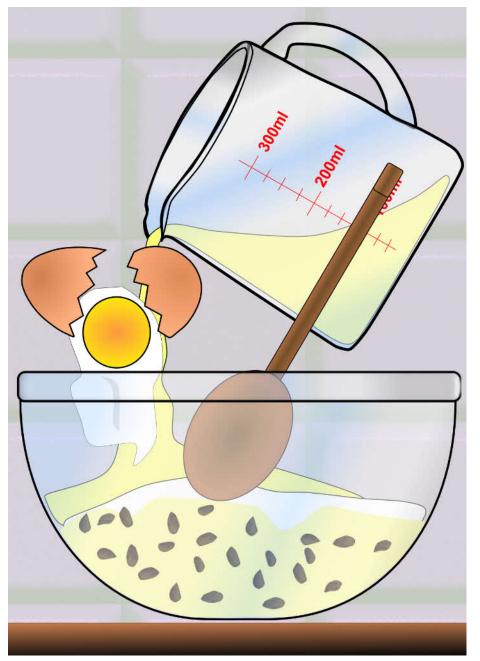
3.

Stir in the sugar and currants.



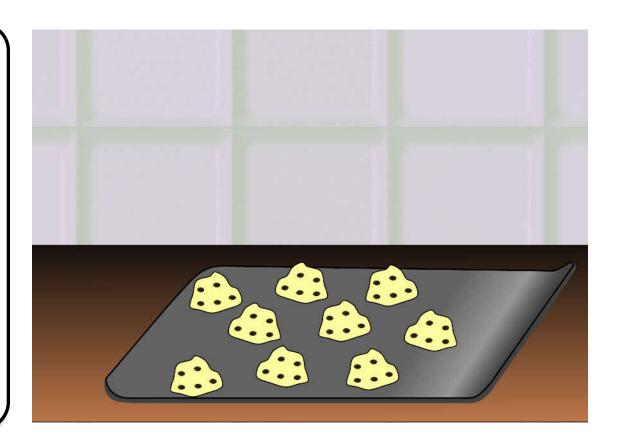
4.

Mix with the egg and milk into a stiff dough.



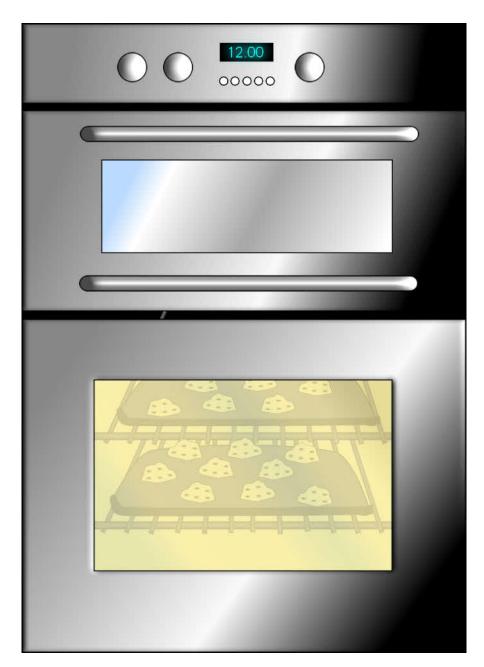
5.

Place in small heaps on a greased baking tray.



6.

Bake in an oven at 200°C/Gas Mark 6 for 15-20 minutes.



7.
Allow to cool and then serve.
Enjoy!

