Melting Moments (Theresa’s favourites)

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| **Ingredients** | **either** | **or** |
| **Butter/margarine** | 4 oz | 8 oz |
| **sugar** | 3 oz | 6 oz |
| **egg** | yolk | 1 |
| **Vanilla essence** |  |  |
| **Self raising flour** | 5 oz | 10 oz |
| **Porage oats or crushed cornflakes** |
| **Optional: half cherries – one for each cake** |

**Utensils**

Baking sheets (and greaseproof paper if wanted)

Scales

Mixing bowl

Wooden spoon

Small bowls for beating eggs, and for porage oats

Fork for beating eggs

Teaspoons

1. Cream fat and sugar
2. Beat in egg (if using a whole egg, beat the egg before adding to the mixture)
3. Add vanilla essence
4. Stir in flour to give a stiff dough
5. Pour some porage oats (or crushed cornflakes) into a small bowl
6. Use the teaspoons to form each cake into a ball, and roll it in porage oats or crushed cornflakes – 1 whole egg makes about 25 cakes
7. If wanted, put a half cherry on the top of each ball
8. Place the balls on greased or lined baking sheets, well apart (the cakes spread in cooking)
9. Bake at 190°C (375°F), gas mark 5, for 15 to 20 minutes (fan assisted cooker will be shorter)
10. Cool on the baking sheets for 2 minutes before lifting on to a wire rack