

Sultana Tea Bun

Ingredients:

1¼ cups fresh milk (315ml)
1½ cups maize corn flour (215g)
½ cup rice flour (85g)
½ cup Orgran GFG (75g)
100 g margarine
½ cup raw sugar (115g)
½ tsp. Salt (4g)
1 fresh egg
4 tsp. gluten-free baking powder (16g)
1 tsp. mixed spice or cinnamon
½ cup sultanas (90g)



Preparation:

Preheat oven to 170°C (340°F)
Grease cake tin.
Lightly beat the egg

Method:

1. Mix dry ingredients (except sugar) in a large bowl.
2. Rub margarine through mixture to fine crumbs.
3. Combine sugar, milk and beaten egg in a separate bowl.
4. Place liquid mixture into bowl with dry ingredients and mix well.
5. Spoon mixture into the greased cake tin.
6. Allow to stand for approximately 25-30 minutes and cover with a clean tea towel.
7. Bake for approx. 40 min-1hr or until cake is golden brown.