

Rock Cakes

c/o Marissa Rothkopf Bates

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Yield: 10 3-inch rock cakes

What You'll Need:

- 1 3/4 cup (200 grams) all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 4 ounces cold butter (100 grams), cut into about 16 pieces
- 1/2 cup (85 grams) light brown sugar, packed
- 1 teaspoon vanilla
- 1 teaspoon orange zest (optional)
- 1 large egg, beaten
- 2 tablespoons milk
- 3/4 cup (100 grams) raisins
- Sugar, such as a crunchy turbinado, for sprinkling on top

What You'll Do:

Directions for making them in a food processor:

1. Heat the oven to 350°F/180°C. Line a baking sheet with parchment paper.
2. In a food processor, with the blade in place, pulse the flour, baking powder and salt 3 to 4 times to mix.
3. Add the butter and pulse until the mixture resembles wet sand.
4. Add the brown sugar, vanilla, zest, egg and milk and pulse until just combined. The mixture will be quite thick.
5. Dump the batter into a medium bowl, add the raisins and lightly mix.

6. Plop 10 spoonfuls of batter onto the baking sheet. Resist the urge to roll these into smooth balls. You want them to have a sort of rough, stucco appearance. You know, like a rock. Sprinkle each with about 1/2 teaspoon crunchy sugar.
7. Bake for 25 to 30 minutes until just firm and light golden.
8. Let cool. Pick all the burnt raisins off and send them to my husband.

Directions for making them by hand:

1. Heat the oven to 350°F/180°C. Line a baking sheet with parchment paper.
2. In a large bowl, whisk together the flour, baking powder and salt.
3. Rub the butter into the flour mixture until it resembles wet sand. You want the butter in teeny, flour-covered bits to ensure a delicate crumb.
4. Stir in the brown sugar, vanilla, zest, egg, milk and raisins until a heavy, wet batter forms.
5. Plop 10 spoonfuls of batter onto the baking sheet. Resist the urge to roll these into smooth balls. You want them to have a sort of rough, stucco appearance. You know, like a rock. Sprinkle each with about 1/2 teaspoon crunchy sugar.
6. Bake for 25 to 30 minutes until just firm and light golden.
7. Let cool.