Ingredients

1 ½ cups self raising flour
1 teaspoon baking powder
115 grams unsalted butter
1 cup sultanas
1/3 cup mixed peel
1/3 grams caster sugar
Zest of 1 orange
2 eggs

Method

Preheat oven to 200C.

Sift flour and baking powder into a large mixing bowl, then using you fingertips rub in the butter until it resembles fine breadcrumbs.

Stir in the fruit, sugar and zest. Add eggs, stirring together until you have a stiff dough.

Place teaspoons of the mixture onto lined baking trays. Leave space for spreading between each one.

Bake for 15 minutes or until golden brown.

Cool on a wire rack.

Recipe source: taste.com.au