

Jam drop biscuits



Makes 30 biscuits

Ingredients

- 120g butter, softened
- ½ cup sugar
- 1 egg
- ½ tsp vanilla essence
- 1 ¾ cups self-raising flour
- 1 pinch salt
- ½ cup raspberry jam
- ½ tbsp milk (if needed)

Equipment Needed

- Scales, measuring cups and spoons
- Large mixing bowl
- Wooden spoon
- Sieve
- Electric beaters
- 2 Baking trays and baking paper
- Wire rack for cooling

Notes

- ✓ Choose your favourite jam! At school we used plum jam made from our school garden plums.

Method

- Place butter and sugar into large mixing bowl, cream together with electric beaters for 2 minutes or until pale.
- Add egg and vanilla and mix well with electric beaters.
- Add salt and sift in the flour. Mix well with a wooden spoon. If needed, add ½ tbsp. milk to help the mixture come together as a dough.
- Use your hands to form the mixture into a ball of dough.
- Cover and chill in the fridge for at least ½ an hour.
- Preheat the oven to 160 deg (fan forced)
- Cover baking trays with baking paper
- Once dough has chilled, roll heaped teaspoon-size balls of the dough and place 2 fingers apart on the trays (allow space for each biscuit to spread slightly).
- Using the end of a wooden spoon, make a well in the centre of each ball. Fill with a ¼ tsp of jam.
- Bake for 10-15 mins or until lightly golden.
- Allow to cool on trays for 5 mins, then transfer to wire cooling rack.

Don't forget to clean up! 😊

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