

Easy, traditional jam drops

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Prep	Cook	Makes
20m	15m	30



Ingredients (7)

125g salted butter,
softened

100g (1/2 cup) caster
sugar

1 tsp vanilla essence

1 egg

190g (1 1/4 cups) self-
raising flour

Plain flour, to dust

115g (1/3 cup) strawberry
or raspberry jam

Method

Step 1

Preheat oven to 180°C. Line 2 baking trays with non-stick baking paper. Use an electric beater to beat the butter, sugar and vanilla essence in a medium bowl until pale and creamy. Add the egg and beat until combined. Sift flour over the butter mixture and stir until combined.

Step 2

Use lightly floured hands to roll teaspoonfuls of mixture into balls. Place on the prepared trays, about 5cm apart. Use a lightly floured finger to make an indentation in the centre of each ball. Spoon 1/2 teaspoon of jam into the centre of each biscuit.

Step 3

Bake in preheated oven for 15 minutes, swapping trays halfway through cooking, or until the biscuits are cooked through and light golden. Remove biscuits from the oven. Set aside on trays for 30 minutes to cool completely.

Recipe notes

How long do jam drop biscuits last? And, how do I store jam drops?

Store these biscuits, in single layers between sheets of non-stick baking paper, in an airtight container out of direct sunlight for up to 2 days. prep: 20 mins (+30 mins cooling time)

Can I use any type of jam for the filling?

Yes, you can use any jam you prefer. Popular choices include raspberry, strawberry, apricot, or even lemon curd for a twist.

Do I need any special equipment to make jam drops?

No, just basic kitchen tools like mixing bowls, a spoon, and baking trays lined with baking paper.

What's the best way to shape the dough for the jam drops?

Roll the dough into small balls, then make an indentation in the center of each ball with your thumb or the back of a spoon.

How much jam should I put in each indentation?

About 1/2 to 1 teaspoon of jam should be sufficient for each cookie, depending on how big your thumbprint is!

How long do I bake the jam drops for?

Bake them in a preheated oven at 180°C for 10-12 minutes, or until they're golden brown around the edges.