

Jam Drops

The combination of tart jam and a buttery-sweet biscuit is delicious!

Recipe adapted from- veganhuggs.com

Serves- 60 biscuits

Prep: 20 mins

Cook: 15 mins



Ingredients

500g plain flour
1 teaspoon salt
200g caster sugar
320g soft butter or nuttalex
4 tablespoons milk, or any plant-based milk
2 teaspoons vanilla extract
250g jam
Icing sugar for dusting (optional)

Equipment

Baking trays
Bowls
Measuring cups and spoons
Baking paper
Whisk
Cooling rack
Hand beaters

Instructions

- 1 Preheat oven to 180 °C. Line 2 baking trays with baking paper.
- 2 In a medium bowl, whisk flour and salt together to combine well.
- 3 Add the softened vegan butter to a separate bowl. Beat on medium for 30 seconds until creamy.
- 4 Add the sugar and beat for 30-60 seconds on medium until incorporated. Scrape down the sides. Add the vanilla and mix on medium 30 seconds until combined.
- 5 Turn to low speed and gradually add the flour and mix for 30-60 seconds.
- 6 Scrape down sides as needed. Now add the milk and mix on low.
- 7 Using a teaspoon, scoop the dough and roll into smooth balls. Put them on the baking trays.
- 8 Make the indentations in the biscuits using the back of a ¼ teaspoon or your finger.
- 9 Using a small spoon, fill each hole with jam.
- 10 Bake in the oven until barely lightly golden for about 13-15 minutes. Remove from oven and let cool on baking tray before transferring them to a cooling rack. Optional- dust with icing sugar.

