

Vegan Jam Drops

Serves 15 large biscuits

Prep: 10 min

Cook: 20 min

Recipe adapted from
www.likeavegan.com.au



Ingredients

- 2/3 cup vegan margarine (Nuttelelex)
- 1/3 cup caster sugar
- 1 teaspoon vanilla essence
- 1 1/4 cup plain flour
- 1 teaspoon baking powder
- 2 teaspoons plant milk
- 1/3 cup jam

Equipment

Wooden spoon
Measuring spoons
Measuring cups
Large bowl
Trays
Wire rack

Instructions

1. Preheat oven to 180°C.
2. Cream the margarine, sugar and vanilla in a large bowl.
3. Sift in the flour and baking powder.
4. Add the milk before mixing to form a dough.
5. Using a tablespoon as a measure, roll the dough into balls and space out evenly on a greased tray (leave about 10cm between each one as they will spread!)
6. Gently press down on each cookie with a spoon.
7. Make an indent in each cookie with your finger and fill generously with jam.
8. Bake in the oven for 15-20 minutes or until biscuits are golden brown.
9. Allow to cool on the baking tray for about 10 minutes before transferring to wire racks to cool completely.

