

Jam Drop Recipe

Equipment Needed	Ingredients
Electric beaters / hand mixer Sieve Measuring cups and spoons Scales Spatula 2 Teaspoons Large mixing bowl Small mixing bowl 2 Baking trays 2 silicon liners for trays	125g salted butter, softened 100g (1/2 cup) caster sugar 1 tsp vanilla essence 1 egg 190g (1¼ cup) self-raising flour Plain flour, to dust 115g (1/3 cup) jam
<p data-bbox="204 925 304 952">Notes:</p> <p data-bbox="204 999 328 1025">Method:</p> <ol data-bbox="252 1037 1385 1574" style="list-style-type: none">1. Preheat oven to 190°C.2. Line 2 baking trays with silicon baking paper.3. 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.4. Sift flour over the butter mixture and stir until combined.5. Use lightly floured hands to roll teaspoonfuls of mixture into balls. Place on the prepared trays, about 5cm apart.6. Use the back of a teaspoon or end of a wooden spoon to gently make an indentation in the centre of each ball. Spoon 1/2 teaspoon of jam into the centre of each biscuit.7. Bake in oven for 15 minutes, or until the biscuits are cooked through and light golden.8. Remove biscuits from the oven. Set aside on wire rack to cool before serving. Be careful – the jam will be very hot when removed from the oven.	