



JAM DROPS

INGREDIENTS

125grams unsalted softened butter
½ cup (100grams) caster sugar
1 teaspoon vanilla essence
1 large egg
1 ½ cup (230grams) self-raising flour
1/3 cup (115grams) raspberry jam

METHOD

1. Preheat oven to 180 degrees Celsius.
2. Line oven trays with baking paper.
3. Beat butter, sugar and vanilla until pale and creamy. Add the egg and beat until combined.
4. Sift flour over the butter mixture and stir until combined.
5. Roll teaspoons full of mixture into balls and place on prepared trays about 5cm apart.
6. Make an indentation in the centre of each ball.
7. Spoon ½ teaspoon of jam into each biscuit into the indentation.
8. Bake for about 15 mins until lightly golden.

Makes approximately 50 biscuits.