

Jam Drop Biscuits



INGREDIENTS – WHAT YOU NEED

1 ½ cups of plain flour



¾ cup white sugar



110g butter



1 teaspoon of vanilla extract



1 egg



BETTER THAN BEANS

1 pinch of salt



Your favourite jam!



BETTER THAN BEANS

METHOD – HOW TO PREPARE

Turn on the oven to 170°C to preheat.



Line a baking tray with foil and baking paper.



If you need to - Soften 110g of butter in the microwave for 10-20 seconds.



Do not melt!

In a mixing bowl put:

- your soft butter
- $\frac{3}{4}$ cup of white sugar

Mix until creamy.



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Add to the mix:

- 1 egg
- 1 teaspoon of vanilla extract
- 1 pinch of salt

Mix well until creamier.



Sift into the mix:

- 1 ½ cups of plain flour



Mix well.

The dough will be crumbly.



Use your hands to roll the dough into small balls – about one teaspoon size.



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Lie your dough balls on your baking tray.
Press your thumb into each dough ball
to make a well for the jam.



Fill your well with $\frac{1}{2}$ teaspoon of jam.
Fill so the jam level is flat with the top.



Bake in the oven for 12 – 15 minutes.



Remove from oven. Leave to cool.

