

Jam Drops

Ingredients:

125 grams butter, softened

½ cup caster sugar

1 tsp (teaspoon) vanilla essence

1 egg

1 ¼ cups self raising flour

Plain flour to dust

Jam

Method:

1. Preheat oven to 180 degrees. Line 2 baking trays with baking paper and set aside.
2. In a large bowl whisk butter, sugar and vanilla essence until pale and creamy.
3. Add the egg and whisk until combined.
4. Sift in the self raising flour and stir until combined.
5. Using lightly floured hands, roll small spoonful's of mixture into balls. Place onto your prepared trays, about 5cm apart. Coat your finger in flour and gently make an indentation in the middle of your balls.
6. Spoon a little bit of jam into each indentation.
7. Bake in the oven for 15 minutes or until biscuits are lightly golden.
8. Serve into 4 bowls/small plates