Jam Drop Biscuits

Ingredients

- 250g butter
- 3/4 cup caster sugar
- 1 egg yolk
- 2 ¼ cups of Plain Flour
- raspberry jam (1/4 teaspoon) for center of biscuit
- 1 Tablespoon of lemon zest
- 2 Teaspoons of vanilla essence

Method

1. Preheat oven to 180C,
2. Place baking paper on an oven tray.
3. Cream the butter and sugar beat for 8 minutes
4. Add the egg, vanilla and lemon zest.
5. Add the flour
6. Until combined
7. Place dough into glad wrap and put into fridge for 10 minutes
8. Roll dessert spoons of dough into a ball and flatten slightly
9. Place on the tray then press your thumb into the middle to make a hole
10. Spoon in a ¼ teaspoon of jam into each pointer finger hole.
11. Bake for 10-12 minutes until the biscuits are lightly golden.
12. Makes around 35.