

# **Jam Drop Biscuits**

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

- 1. Preheat oven to 180C,**
- 2. Place baking paper on a 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 1/4 teaspoon of jam into each pointer finger hole.**
- 11. Bake for 10-12 minutes until the biscuits are lightly golden.**
- 12. Makes around 35.**