

Jam Drops

Makes: 36 biscuits

Recipe source: adapted from taste.com.au

Equipment:

Measuring cups and spoons
Electronic scales
Kitchen Aid
Mixing spatula
Sieve
Teaspoons
Lifting spatula
Cooling racks

Ingredients:

250g butter, softened
1 cup caster sugar
2 teaspoons vanilla
2 eggs
3 cups self-raising flour
Extra plain flour for dusting hands
2/3 cup strawberry jam

What to do:

1. Preheat 2 ovens to 180°C. Line 4 baking trays with non-stick baking paper.
2. Use the Kitchen Aid to beat the butter, sugar and vanilla essence in a medium bowl until pale and creamy. Add the eggs and beat until combined. Sift flour over the butter mixture and mix until just combined. Add a little extra flour if the mixture is still too sticky to handle.
3. Weigh 25g portions of mixture on the scales. Use lightly floured hands to roll mixture into balls. Place on the prepared trays, about 5cm apart. Use a lightly floured wooden spoon end to make an indentation in the centre of each ball. Spoon 1/2 teaspoon of jam into the centre of each biscuit.
4. Bake in preheated oven for 12 minutes, swapping trays halfway through cooking, or until the biscuits are cooked through and light golden. Remove biscuits from the oven. Set aside on baking trays to cool for a few minutes, then transfer to cooling racks to cool completely.