

DANICA'S JAM BISCUITS

Hi, I'm Danica and I come from Germany. My recipe is for little biscuits with jam in the middle, which I started baking with my Mama and my sister every December when I was a child. We didn't have cookie cutters for them, so each year we hunted for round things to use instead.



If you don't have cookie cutters, use things like a glass and a bottle top...

...but it's easier to use round cookie cutters, if you have them.

INGREDIENTS

- 200g (7oz) plain flour
- 1 tablespoon of milk
- 50g (2oz) caster sugar
- 1 teaspoon of vanilla extract
- 1 lemon
- 125g (4½oz) butter
- 4 tablespoons of jam
- a little icing sugar, for dusting (optional)

You will also need a large round cutter (around 5cm or 2in across), a small round cutter (around 2cm or ¾in across) and two baking trays.

MAKES AROUND 20

TIP

Before you start, leave the butter at room temperature for 30 minutes.

1 Shake the flour through a sieve into a big bowl.

Then add the milk, sugar and vanilla.



2 Grate the zest from the outside of half the lemon.

Put the zest in the bowl.



3 Cut the butter into little pieces and put them in the bowl.



4 Use your hands to squash and mix everything into a lump of dough.



5 Put in a bowl with a plate on top. Refrigerate for one hour.



6 Heat the oven to 180°C (160°C for fan ovens) or gas mark 4. Line the trays.



See page 7 for help.

7 Sprinkle a surface and rolling pin with flour. Roll out the dough until it's half as thick as a pencil.



8 Cut out lots of large circles. Use the small cutter to cut holes in the middle of half the circles.

Put the shapes on the trays.

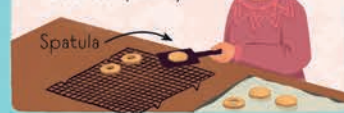


9 Squeeze the scraps together, roll out again and cut more shapes in the same way.

Bake for 10-12 minutes, until golden-brown at the edges.



10 Lift the biscuits onto a cooling rack and leave to cool completely.



11 Spread jam over the whole circles, and then top with the cut-out circles.

Sieve over a little icing sugar if you like.



VARIATIONS

To make this recipe gluten-free, use gluten-free flour.

To make it dairy-free or vegan, use plant-based 'milk' and plant-based 'butter' from a block.

You can use any flavour of jam you like. Smooth jams work better.



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