

Lindon's famous jam drops

Ingredients

- 125g butter chopped
- 1 teaspoon vanilla essence
- ½ cup castor sugar
- 1 egg, lightly beaten
- 1 1/3 cups self-raising flour
- 2 tablespoons raspberry jam
- 2 tablespoons apricot jam

Method

1. Bring the butter to room temperature.
2. Beat the butter, vanilla essence, sugar and egg in a small bowl, with an electric mixer, until just combined.
3. Stir in the sifted flour.
4. Shape 2 level teaspoons of mixture into a ball, and place on a greased and lined over tray.
5. Repeat with remaining mixture, leaving about 5cm between biscuits.
6. Gently indent each biscuit with wooden spoon handle or finger. Spoon 1/4 teaspoon of jam into each cavity.
7. Bake in a moderately hot oven (about 180 degrees Celsius) for about 12 minutes, or until lightly browned.
8. Cool on trays.

Notes

Recipe can be made 3 days ahead.

Makes about 50.

Suitable to freeze.

Not suitable to microwave.

Keep a batch of jam drops in the freezer for unexpected guests. They will thaw quickly at room temperature.