

Jammy Dodgers

RECIPE



A Jubilee inspired Jammy Dodger recipe for little ones to explore stirring, rolling and cutting out shapes, then sandwiching with strawberry jam for fun, fruity biscuits!

Shopping List



200g plain flour



175g caster sugar



1 large egg



100g butter



1tsp vanilla paste



370ml jar of strawberry jam



1. Mix the sugar and butter together until fluffy.
Add in the vanilla, egg and a little bit of the flour and mix until combined.



2. Add the rest of the flour and finish the mixing with a spoon.
Form a ball and wrap in clingfilm, leave in the fridge for at least 20 minutes.



3. Preheat the oven to 190C/170C fan/gas 5, and line your baking trays.

Flour your surface and roll dough out to 10mm thick. Cut out circles making sure there's the same amount of full ones and ones with a heart in.



4. Bake the biscuits for 7 mins, then take them out of the oven and sprinkle the tops with caster sugar. Return all the biscuits to the oven and cook for a further 5 mins.

Once cool, add jam to the full circle and sandwich the heart one on top.



5. Sprinkle on icing sugar to finish and enjoy!

