



JAM DROPS

Preheat oven to 180°C Line a tray with baking paper

What you need:

160g of our everyday flour mix

90g butter, cubed (note 1)

1 level TBS icing sugar

To Make:

Measure the flour and icing sugar into a bowl. Mix together. Rub in the butter then turn onto a lightly floured board of rice flour. Gently bring together. Don't overmix.

Roll 2 level teaspoons of mixture into balls and place on the tray. Make an indent into each ball of dough with your thumb. Fill each hole with a little plum jam.

Leave in the fridge for about 45 minutes then bake for 20 minutes or until lightly golden (ovens will vary). Leave to cool on the tray.

Makes 12

Note:

1. For dairy free use non dairy spread of choice

Tip: These cookies freeze really well.