

EAST NORTH EAST BAKEOFF

SIMPLE JAMMY BISCUITS

INGREDIENTS

200g self-raising flour

100g caster sugar

100g butter

1 egg lightly beaten

4 tbsp. strawberry jam

Serves 12

METHOD

Step 1 Heat oven to 190c/fan 170c/gas 5

Step 2 rub the flour, butter and sugar together until the mixture resembles bread crumbs. Alternatively, you can do this in a food processor





Step 3 add enough egg to bring the mixture together to form a stiff dough



Step 4 flour your hands and shape the dough in to a tube, about 5cm in diameter.

Step 5 cut into 2cm thick slices and place on a large baking sheet space them out as the mixture will spread when baking



Step 6 make a small indentation in the middle of each slice with the end of a wooden spoon and drop a tsp of jam in the centre



Step 7 bake for 10-15 mins until slightly risen and just golden

Step 8 cool on a wire rack