

# Jam Drop Biscuits



Makes 48

Ingredients:

250g butter

2 eggs

2 cups sugar

1 ½ cups coconut

3 – 4 cups SR flour

splash vanilla essence

favourite jam

Method:

1. Melt butter in a small pan, adding a splash of vanilla essence.
2. Place sugar into a large mixing bowl and pour butter over. Stir.
3. Add eggs, one at a time mixing well.
4. Stir in coconut.
5. Gradually add flour, one cup at a time until the mixture is like play dough – easy to mold, but not crumbly.
6. Use a teaspoon to measure out dough and form balls.
7. Arrange on a lined baking tray and gently press a thumb mark in the middle.
8. Place a dollop of jam in the centre of each dough ball.
9. Bake in a moderate oven for 10 – 15 minutes, until golden.
10. Cool on a wire rack.