

Jammie Dodgers

Makes 21

Hands-on Time 20 minutes (plus chilling)

Baking Time 12 minutes

Ingredients

- 190g unsalted butter (softened)
- 90g icing sugar
- 290g plain flour
- 1 medium egg
- 1 tsp vanilla extract
- Cornflour (for dusting)
- Caster sugar (for sprinkling)
- 150g strawberry jam

Equipment

- Mixing bowl
- Wooden spoon
- Baking parchment
- Jammie Dodger biscuit cutter or 6cm fluted circular cutter and 2cm-wide piping nozzle
- Aluminium baking sheet
- Wire rack
- Teaspoon

Method

1. Make the Biscuit Dough

- In a mixing bowl, beat butter and icing sugar until light and smooth.
- Add flour and stir until crumbly.
- Mix in the egg and vanilla extract until a thick paste forms.
- Roll the dough between parchment to 5–7mm thick. Chill for at least 1 hour.

2. Cut and Bake the Biscuits

- Cut out biscuits using a Jammie Dodger cutter or a 6cm fluted cutter. Dust the dough and your cutter using cornflour. Use a piping nozzle to cut centres out of half the biscuits.
- Chill the biscuits for 1 hour.
- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.
- Sprinkle the biscuits with caster sugar and bake on parchment-lined baking sheets for 12–14 minutes until lightly golden. Cool on a wire rack.

3. Assemble the Biscuits

- Beat the jam to loosen it.
- Spread 1–1 1/2 tsp jam on the solid biscuits and top with the holey biscuits.
- Chill to set the jam before serving.

Enjoy!