



Jammy Heart Biscuits

Ingredients

250g pack unsalted butter (softened)
140g golden caster sugar
 $\frac{1}{4}$ tsp salt
2tsp vanilla extract
300g plain flour
Jar of raspberry or strawberry jam

Equipment

Scales
Mixing bowl
Wooden spoon
2 baking trays
Baking paper

Method:

- 1) Beat the butter and sugar together until pale and fluffy. Beat in the vanilla extract for a few seconds. Then use a wooden spoon to stir in the flour with $\frac{1}{4}$ tsp salt.
- 2) Roll the dough into 36 small balls (the easiest way to get this right is to divide the dough into quarters - each quarter then makes 9 balls).
- 3) Heat the oven to 180C/160C fan/gas 4.
- 4) Line two baking sheets with baking paper.
- 5) Squish 2 balls of dough together on the paper, keeping the 'round' edges of the balls at the top, but pinching together at the base where they meet, so they make a rough heart shape. Flatten with the palm of your hand to a biscuit, then press in heart-shaped 'dent' for the jam - thumbs and fingers are perfect for this. Repeat with remaining dough balls leaving a little space between each finished heart shape for spreading.
- 6) Spoon the jam into a food bag (or disposable piping bag), snip off the end and pipe roughly 2-3 tsp jam into the thumb-heart dips you have made in each biscuit.
For this next part you will **need an adult** to help you bake the biscuits.
- 7) Bake for 8-12 mins until pale golden and crisp.
- 8) Allow the biscuits to cool on the baking trays and enjoy!

Remember to email a picture of your creation to recipeoftheweek@smmj.org.uk to be displayed on the school website.