

# CLASSIC Jam Drops

## Recipe:

200 g soft unsalted butter  
190 g castor sugar  
20 g custard powder\*  
1 tsp vanilla extract  
pinch salt  
zest from 1/4 lemon  
(optional)  
2 extra large eggs  
2 egg yolks  
490 g plain flour  
1 teaspoon baking powder  
Jam of your choosing

\*I love using custard powder in cookie recipes as it tends to create really soft & tender cookies. If you don't have custard powder you could use almond meal or simply make up the weight with plain flour.

## NOTE

If the cookie dough feels very soft the rolled dough can be refrigerated for 10 - 15 minutes before baking.

These cookies will spread a small amount, this is totally normal and makes the cookies soft to bite.

## You will need:

Hand held or stand mixer with paddle attachment.  
Medium bowl  
Silicone spatula  
Lined baking trays  
Mini ice-cream scoop or  
Tablespoon  
Piping bag / teaspoon  
Wooden spoon

## Method

Preheat the oven to 160C and line baking trays with baking paper  
If needed soften the butter gently in the microwave, I find 2-3 short bursts of 7 seconds is perfect. The butter should be soft & spreadable, but not melted.

Combine the soft butter, castor sugar, custard powder, vanilla, salt and zest in the bowl of a stand mixer and beat on medium speed until everything is combined into a smooth and pale paste, about 2-3 minutes should be plenty.

Add the eggs and egg yolks into the butter mixture one at a time and beat well between each addition. You may need to scrape the sides of the bowl down. The butter mixture may look split at this stage, this is normally from the temperature difference between the eggs and butter, but it's totally normal.

Weigh the flour into a medium sized mixing bowl, add the baking powder and stir thoroughly to distribute. Add the flour into the butter and egg mixture in thirds, beating quickly to combine. I use the mixer to beat all of the flour into the dough, but work fast so the dough isn't over mixed & cookies don't become dense or heavy.

Use a mini ice-cream scoop or a tablespoon to spoon cookie dough onto a baking tray. I scoop all of the dough out first, then roll each piece into a ball and place evenly spaced on a baking tray.

Use the end of a wooden spoon to poke a dent gently into each cookie making sure not to poke through the bottom. To widen the dent a little wiggle the end around until the dent is the size you like. Fill a piping bag with your jam of choice and pipe (or use a teaspoon to spoon) into the indent, try not to overfill at this stage.

Bake cookies at 160C for 18 - 20 minutes or until evenly baked and golden, you may need to turn the trays around half way through the baking time.

Remove the cookies from the oven and while the cookies are still hot pipe a small amount of extra jam onto the cookies to fill up the jam centre. Leave cookies to cool completely before dusting lightly with icing sugar.

Enjoy fresh or store cookies in an airtight container for 3-4 days. I always feel that the flavour of these cookies develops over time, and love them even more on day 2!

This recipe made 38 mini cookies