

Gluten Free Jam Drop Biscuits

Equipment:	Ingredients:
Measuring cups and spoons Wooden spoon Large bowl Baking trays Cake rake	300g unsalted butter, softened 2/3 cup caster sugar 2 teaspoon vanilla essence 3 cups gluten-free plain flour 3 tablespoons raspberry jam 2 eggs

What to do:

1. Preheat oven to 180°C. Grease 2 baking trays.
2. Using an electric mixer, beat butter, sugar and vanilla until light and fluffy. Add flour and eggs. Beat to combine.
3. Roll 1 level tablespoon of mixture into a ball. Repeat with remaining mixture to make 36 balls. Place balls, 4cm apart, on trays. Using the palm of your hand, flatten each ball slightly. Shape edges to remove any cracks.
4. Make an indentation in the centre of each biscuit. Fill each indentation with 1/4 teaspoon jam.
5. Bake for 12 to 15 minutes, or until lightly golden. Cool biscuits on trays for 15 minutes. Transfer to wire racks to cool completely. Serve.