



PREP: 30 min
COOK: 12 min
SERVES: 24

Vanilla Heart Jam Drops

Nothing says I love you more than a heart shaped dollop of jam on top of a crumbly vanilla cookie!

Ingredients

250g butter, softened
2/3 cup + 1/4 cup (140g) icing sugar
1 egg yolk, lightly beaten
1 1/2 tsp Queen Fairtrade Vanilla Extract with Seeds
90g cream cheese, softened
2 1/4 cups (340g) plain flour
1/4 tsp baking powder
1/2 tsp bicarbonate of soda
1/2 cup raspberry or strawberry jam

Method

STEP 1

Pre-heat the oven to 160C (fan forced) and line two baking trays with baking paper.

STEP 2

In the bowl of an electric mixer, beat the butter, sugar, egg yolk and vanilla together until light and creamy. Add the cream cheese and beat it through until smooth.

STEP 3

Add the sifted flour, baking soda and baking powder and mix until the dough comes together.

STEP 4

Using a tablespoon of dough at a time, roll it into balls and place on the tray leaving at least 3cm between each one. Use your thumb to make an angled imprint and then press again to form a heart. Fill each dough heart with about half a teaspoon of jam.

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Method

STEP 5

Bake the biscuits for 10-12 minutes or until golden. Leave them to rest on the trays for 5 minutes before transferring to a wire rack to cool completely.

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