

## **JAM DROPS**

1 cup butter, softened / 230g 1/2 cup caster sugar / 100g 2 cups self raising flour / 350g self raising flour jam of choice

## **Method**

Preheat oven to 180 degrees C.

Cream butter and sugar until light and fluffy.

Fold in flour and spoon into heaped dollops onto a paper lined baking tray.

Use the end of a wooden spoon to push a hole nearly to the base of the biscuit dough.

Fill hole with jam of choice and bake for 15 minutes or until slightly golden. Remove from oven and allow to cool before serving.