



**APPETITE & THE WILD**  
Cook • Fish • Hunt



by MELISSA FROHLOFF

# Jam drops

## Ingredients

- 1/2 cup butter, softened
- 2 x 600g packs of eggs
- 3/4 cup caster sugar
- 2 cups self-raising flour, sifted
- 1/2 cup raspberry jam
- 1/4 tsp vanilla bean paste

## Method

1. Preheat oven to 180C.  
Cream butter and sugar with an electric mixer until pale and creamy.

2. Add eggs, vanilla bean paste and beat until combined. Mix in flour until a smooth dough is formed.

3. Roll teaspoonful-sized balls of dough and place on a baking tray lined with baking paper. Flatten balls slightly. Press a floured finger deeply into the centre of each ball to make an indent.

4. Fill the indent with jam. Bake for 15-20 minutes or until golden brown. Set aside on trays and allow to cool completely.

Prep time: 20 min | Cook time: 15-20 min | Makes 3 dozen