

# Jammie Dodgers

**Makes 21**

**Hands-on Time 20 minutes plus chilling**

**Baking Time 12 minutes**

## Ingredients

190g Unsalted butter (softened)  
90g Icing sugar  
290g Plain flour  
1 Egg, medium  
1 tsp Vanilla extract  
Cornflour for dusting  
Caster sugar for sprinkling  
150g Strawberry jam

## Equipment

Mixing bowl  
Wooden spoon  
Baking parchment  
Jammie Dodger biscuit cutter or 6cm fluted circular cutter and piping nozzle about 2cm wide at the base  
Aluminium baking sheet  
Wire rack  
Teaspoon

Add the butter and icing sugar to a mixing bowl and beat with a wooden spoon until light and smooth.

Add the flour.

Stir it into the buttercream until you have a crumble like mixture.

Add the egg and vanilla extract and give a final stir until you have a thick paste.

Take a large sheet of baking parchment and fold it in half. Open the paper out and put the paste onto one of the halves. Fold the paper over to cover and flatten with your hands. Use a rolling pin to roll the paste out until it's approximately 5-7mm thick.

Pop it into the fridge for at least an hour.

When the paste is a firm dough remove it from the fridge. Rather than use a clean sheet of parchment I rip one half off and use this for my cutout biscuits for baking. Sprinkle and gently rub cornflour over the dough if you are using a Jammie Dodger cutter otherwise it will stick to the dough. Take your cutter and stamp out your biscuits.

Place them a couple of centimetres apart on the baking parchment. If you have any dough left roll it out between the remaining piece of parchment but bear in mind you may need this piece for baking too. Try not to handle the dough too much with your hands as it will soften

from your body heat and the repeated rolling. If your dough gets too pliable again then pop it back into the fridge to set.

Once all biscuits have been cut out either using the Jammie Dodger heart cutter or the base of a piping nozzle to cut the centre out of half of the biscuits. If you remove enough dough you could possibly roll out two more biscuits.

Pop the biscuits back into the fridge for another hour. If you are limited for space you can stack one parchment of biscuits on top of the other, it won't squash them.

In the meantime preheat your oven to 180°C/160°C(Fan)/350°F/Gas mark 4.

After the hour is up slide a sheet of parchment onto a baking sheet, sprinkle the biscuits with caster sugar and pop it into the oven on a middle shelf for 12-14 minutes until a light golden colour.

When the time is up remove the biscuits and leave them to cool. Transfer them onto a wire rack and leave to cool fully.

Bake the second sheet of biscuits (if you have one) and again leave to cool when baked.

When the biscuits have cooled you can get on with the filling.

Beat the jam with a spoon to loosen it up.

Turn the bottoms of the Jammie Dodgers (those without a hole in the middle) over.

Dollop about 1 to 1 1/2 teaspoons of jam onto the bases. Top with the holey (see

what I did there) biscuits and gently sandwich them together.

Pop the biscuits into the fridge to allow the jam to set a bit before devouring.

Enjoy.