



JAM DROPS (WITH CHERRY GUAVA JAM)

Season:	Any
From the garden:	Cherry guava (from Tanja Bench), egg
Type:	Dessert
Difficulty:	Easy
Country of origin:	Sweden
Serves:	40 biscuits
Source:	chelsea.co.nz

Equipment

- *small saucepan
- *wooden spoon x 2
- *citrus zester and juicer
- *measuring cup and spoons
- *mixing bowl
- *electric mixer
- *lined baking sheet

Ingredients

JAM:

- *1 cup of cherry guava puree
- * $\frac{1}{2}$ cup sugar
- *zest and juice of one lemon

BISCUIT:

- *125 g butter or margarine
- * $\frac{1}{2}$ cup sugar
- * $\frac{1}{2}$ tsp vanilla extract
- *1 egg
- *1 $\frac{1}{2}$ cup plain flour
- *pinch of salt
- *icing sugar for dusting

Method

1. preheat oven to 160 degrees
2. for the jam, measure the puree and sugar into a saucepan and add lemon zest and juice
3. let the jam simmer for 15 minutes until thickened
4. add softened butter or margarine, sugar and vanilla into a mixing bowl and cream with an electric mixer until smooth and pale

5.add the egg and beat well

6.add the flour and a pinch of salt and mix until a stiff dough forms

7.with clean hands roll the dough into balls about 3 cm in diameter and place them on a lined baking tray. Leave some space between the dough balls as they will spread a bit while baking

8.flatten the biscuits slightly and then use the end of a wooden spoon to put an indentation on top of each biscuits (that's where the jam will go)

9.bake the biscuits for around 10 minutes until pale golden and while they are still warm, use the end of the wooden spoon again to repress down the indentation

10.dust the cooled biscuits with icing sugar and using a teaspoon, place a small amount of guava jam into the centre of each biscuit

Note: Any jam or jelly can be used to fill the jam drops

Skills: *measuring, mixing, rolling biscuit dough*