

Make your own Jammie Dodgers!



**Jammie
Dodgers...**

Ingredients

250 g Plain Flour
200 g Salted Butter
100 g Icing Sugar
1 Egg Yolk
Jam to Fill

- Pre-heat your oven to 170°C and grease a baking tray with a little butter.
- Rub the flour, butter and icing sugar together until it resembles breadcrumbs.
- Add the egg yolk and mix into a dough. Wrap the dough in cling film and pop it in the fridge for around 30 minutes.
- Turn the dough out onto a floured surface and roll out to around 1cm thickness. Cut your biscuits out into circles and on one of half the biscuits cut an additional shape from the middle.
- Place your biscuits onto your pre-greased baking tray and bake for 10 to 12 minutes, until they are a light golden colour around the edges.
- Once the biscuits are cool enough to handle (but still a little warm) sandwich them together with a spoonful of jam for each biscuit.
- Dust with a little sugar if desired.

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- 7. Dust with a little sugar if desired.**