

JANE DUNN'S

JAMMIE DODGERS

This recipe for homemade jammie dodger biscuits is based on yet another of the best of the best classic biscuits – soft, sweet and crunchy and filled with your favourite-flavour jams.

Preparation time: 30 mins

Cooking time: 10 mins

Makes: 15+

Chill: 1 hour

Decorate: 20 mins

Lasts: 5+ days, at room temperature

Freeze: 3+ months

Suitable for vegetarians



INGREDIENTS

For the Jammie Dodgers

- 250g unsalted butter, at room temperature
- 150g icing sugar
- 1 tsp vanilla extract
- 350g plain flour
- 2 egg yolks
- 200g jam of any flavour



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FRIDAY 20 MARCH

METHOD

1. Beat together the butter and icing sugar until smooth and combined.
2. Once combined, add the vanilla extract, flour and egg yolks and mix again. Flatten the dough into a round, then wrap in clingfilm and refrigerate for at least 1 hour.
3. Once the dough is chilled, preheat the oven to 180°C/160°C fan and line 2–4 large baking trays with parchment paper.
4. Roll out the dough to roughly ½cm (1/4in) thick (or the thickness of 1–2 £1 coins), then cut out 30 circles with a 6–8cm (2½–3in) thick cutter (you may have a few less or extra depending on the size of the cutter).
5. Cut out another little shape in the middle of half of the dough circles, so that you'll see the jam once they're assembled, using a small heart cutter.
6. Place them on the trays, spaced slightly apart and bake in the oven for 10 minutes – you may need to do this in batches depending on the size of your oven.
7. Keep any trays that can't fit into the oven in the fridge until ready to bake. Leave the biscuits to cool on the baking trays.



8. Once cooled, spoon a generous teaspoon of jam into the centre of the solid biscuits and help it spread out, but not right to the edge. Press the other biscuit on top so that they are aligned – you should effectively have a jam biscuit sandwich.

TOP TIPS



- Any shaped cutter works, as well as any shape in the middle – they are great for a themed bake.
- The dough is really easy to colour with strong food colourings.
- You can air-fry these for 8–10 minutes at 160°C.

WIN JANE DUNN'S RECIPE BOOK



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