

Becky Bakes...

JAMMY SHORTCAKES

- 200g Self-Raising Flour
- 100g softened Unsalted Butter or Margarine
- 100g Caster Sugar
- 1 large Egg, beaten
- 2 tablespoons (approx.) Strawberry Jam



Makes 16-20, depending on the size you prefer

Cook in the oven on 2 large baking trays, lined with greaseproof paper

1. Oven on to Gas mk. 5, 190°, (170°C Fan)
2. In a large mixing bowl rub together the flour, sugar and butter/ margarine until the mixture resembles breadcrumbs
3. Add the egg to the mixture and stir together with a blunt knife
4. Knead the mixture gently to form a soft dough ball
5. Remove the dough from the bowl and cut it into 16-20 equal-sized pieces
6. Roll each piece into a ball between the palms of your hands and put 8-10 on each baking sheet, well-spaced out as they will spread
7. Make a dent in the top of each one using your fingertip and fill the dent with jam
8. Bake for 10-15 minutes, or until golden brown. If the baking trays are on different oven shelves the lower batch will take longer to cook than the upper one
9. Allow to cool on the baking trays until they are firm before transferring them to a wire cooling rack
9. Enjoy with a cup of tea!

For a Demonstration of this recipe find me on YouTube:

<https://www.youtube.com/watch?v=eKGmawkpZBA>