



Coronation Jam Sandwich Biscuits

Sarah's servings: 8, Sarah's skill: Medium, Baking time: 12 minutes

Ingredients

155g Soft unsalted butter
70g Caster sugar
225g Plain flour
1 tsp Vanilla bean paste/ extract
8 tsp Raspberry jam
1 Tbsp Icing sugar for decoration

Method

- Line 2 baking trays with parchment and set aside.
- Put the butter and caster sugar in the bowl of a stand mixer and beat until light and creamy.
- Add the flour and vanilla and beat again until the dough just comes together.
- In a floured work surface roll out the dough to about a 4mm depth.
- Cut out the shapes and place on the lined baking trays.
- Re-roll the dough until it is all used. I got 16 biscuits from mine but it will depend on the size of your cutter.
- Cut the middles out of half of the biscuits with a smaller cutter.
- Place the trays in the fridge and chill for at least 1 hour or you could leave overnight.
- When you are ready to bake your biscuits pre-heat the oven to 190 degrees centigrade (170 fan).
- Bake for 12 minutes.
- Leave to cool slightly on the baking trays then place them on cooling racks to completely cool and set.
- When they are cool, sandwich a heaped teaspoon of raspberry jam between the biscuits and sieve the icing sugar on the top to finish.