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Jammy biscuits



Preparation time

less than 30 mins

Cooking time

10 to 30 mins

Serves

Serves 4-6

Dietary

Small dollops of fruit jam add an extra touch of sweetness to these moreish butter cookies.

By Sara Danesin Medio
From MasterChef

Ingredients

250g/9oz plain flour
200g/7oz butter, cut into small cubes
100g/3½oz icing sugar
pinch of salt
2 free-range egg yolks
4 tbsp raspberry jam
4 tbsp apricot jam

Method

1. Preheat the oven to 170C/325F/Gas 3.
2. Place the flour, butter, icing sugar and salt into a bowl. Using your

fingertips, rub the ingredients together until the mixture resembles breadcrumbs.

3. Add the egg yolks and mix until a dough forms. Turn out onto a lightly floured work surface and roll out to a thickness of about 0.5cm/1/4in. Cut out shapes using a 4cm/1 1/2in cutter.
4. Divide the sables in half. Using a 2cm/1in fluted cutter, make a hole in the middle of half of the sable biscuits and discard the dough. Place all the sables on a baking tray.
5. Bake the sables for 10-12 minutes, or until light golden-brown and crisp. Remove and transfer to a wire rack to cool.
6. Using a teaspoon, place a small dollop of raspberry jam on a whole sable. Place a sable (with a hole) over the whole sable biscuit. Repeat until half the sables are done with raspberry jam, then repeat the process, using apricot jam, for the remaining sables.

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