


JAMMY THUMBPRINT COOKIES makes 38

 always HAVE AN ADULT TO HELP YOU WHEN USING KITCHEN APPLIANCES AND HOT OVENS!

INGREDIENTS

180g soft butter
1 cup caster sugar
1 teaspoon vanilla extract
2 cups organic plain flour
1 free-range egg
½ teaspoon baking powder
your favourite fruity jam

EQUIPMENT

electric mixer
plastic cup measures
measuring spoons
kitchen scales
teaspoon
oven mitt
baking paper
rubber scraper
small and medium bowl
baking trays

METHOD

1. Ask an adult to preheat the oven to 175°C.
2. Line the baking trays with non stick baking paper.
3. Put the soft butter and caster sugar with the teaspoon of vanilla extract into the bowl of an electric mixer and beat until pale yellow and creamy.
4. Crack the egg into a small bowl and add this to mixture.
5. Sift the flour with the baking powder into a bowl. Pour this into the mixture and mix gently until it comes together to form a soft dough.
6. Remove the mixing bowl from the machine.
7. Roll tablespoons of the dough in your hands to form little balls and place in rows on the prepared baking trays. Make sure there is enough room between each cookie to allow them to spread whilst they bake.
8. With your thumb, make an indentation in the centre of each cookie to hold the jam.
9. Push a teaspoonful of jam into each thumbprint with your finger to fill the hole with jam.
10. Bake in preheated oven for approximately 15 minutes or until golden brown.
11. Remove from oven and place the hot trays on wire racks to cool.

FROM THE MARKET

Butter – B.-d. Farm Paris Creek
Free-range eggs – Rosie's
Jam – Ruby Spoon or Cottonvill

Breville