

Jammy coconut biscuits

Ingredients:

- 200g self-raising flour
- 100g caster sugar
- 100g butter
- 1 tbsp dessicated coconut
- ½ tsp vanilla extract
- 1 egg, lightly beaten
- 4 tbsp raspberry jam



Method:

1. Preheat the oven to 180°C / Gas mark 5.
2. Rub the flour, sugar and butter together until the mixture looks like breadcrumbs.
3. Whisk the egg in a bowl using a fork.
4. Add enough egg to bring the mixture together to form a stiff dough.
5. Flour your hands and shape the dough into a tube, about 5 cm in diameter.
6. Cut into 2cm thick slices and place on a lined baking tin.
7. Space them out as the mixture will spread when cooking.
8. Make a small indent in the middle of each slice using your finger and drop some jam in the centre. Bake for 10-15 minutes until slightly risen and just golden.
9. Cool on a wire rack and enjoy!!