

Jammy Rascal Biscuits - makes 12

Ingredients

125g margarine or butter

150g sugar

1 egg yolk

150g plain flour

OPTIONAL - 25g flaked almonds / crushed nuts

TOPPING - any jam, lemon curd or Nutella type spread you may even choose to have 2 types of toppings and do six of one and six of the other

Equipment

2 baking trays if possible lined with greaseproof paper or parchment or very well greased

Mixing bowl

Fork for mixing

Wooden spoon

Teaspoon

Small mug or bowl with a little cold water in

Basin of hot soapy water - for hand washing and washing up afterwards

Method

Turn oven on and set at 175 degrees centigrade

Mash butter and sugar with fork

Mix in egg yolk - beat together to form a cream

Add flour and optional nuts - mix together - you may need to use your hands.

Using your hands split the mix into 4 roughly equal chunks

From each chunk make 3 balls about the size of a table tennis ball

Press the ball down on the baking paper till its about the size of the head of the wooden spoon. It will double in size so leave plenty of space.

Once all 12 biscuits are on baking sheets wet the end of the handle of the wooden spoon and use it to make a depression in each biscuit

Add a little less than half a teaspoon of topping to each depression - DO NOT OVERFILL

Put trays in oven for 12 minutes

Check on biscuits after 10 minutes to make sure not burning.

At 12 minutes check biscuits they should just be starting to go brown around the edges - if not leave for 2 more minutes.

When baked remove from oven and leave on tray exactly as they are for 5 minutes

When 5 minutes is up carefully remove from paper with a palette knife / spatula or knife.

Leave to cool fully before tasting - the jam will be mouth burningly HOT !

Jammy Rascal Pictures

4 Nuttella (top left), 4 Damson jam (top right)
4 Strawberry jam (bottom row)



4 Strawberry jam - straight from oven

