

# Coconut jam drops

## INGREDIENTS

125g butter, chopped, at room temperature

2/3 cup caster sugar

1 teaspoon vanilla essence

1 egg yolk

1 1/4 cups self-raising flour, sifted

2/3 cup desiccated coconut

1/3 cup jam

Select all ingredients

## METHOD

Step 1 Preheat oven to 180°C. Line two large flat baking trays with non-stick baking paper.

Step 2 Using an electric mixer, cream the butter, sugar and vanilla essence in a mixing bowl until pale and creamy. Add the egg yolk and mix well. Add the flour and coconut, and mix on low speed until just combined.

Step 3 Using a heaped teaspoon of mixture, roll into balls. Place onto baking trays, allowing room for spreading. Flatten slightly with a spatula. Using the end of round handled wooden spoon, make an indentation in the centre of each biscuit. Fill the hole with a 1/4 teaspoon of jam.

Step 4 Bake 1 tray at a time for 12-15 minutes or until light golden. Stand for 5 minutes on tray before transferring to a wire rack to cool.

source;allsimplyrecipes.com