



# Burley Model Allotments

## Jam Thumb Biscuits

This is a lovely way to put your favourite jam into biscuits.

### Ingredients

- 8 oz. self-raising flour
- 4 oz. castor sugar
- 4 oz. butter (at room temperature)
- 1 egg - beaten
- About 1 desert spoon of milk
- Add some of your favourite jam

### Method

1. Preheat oven to Gas Mark 4 or 350F and grease a baking tray
2. Mix flour and sugar in bowl and rub in butter until the mixture looks like breadcrumbs
3. Add the grated lemon rind and beaten egg and enough of the milk to make a stiff paste.
4. Roll out to just below half an inch thick and cut into round with a scone cutter
5. Make a thumb print in the middle of each biscuit and then fill with your favourite jam
6. Bake in the middle of the oven for about 15 minutes