

## Jammie Dodgers

250g butter  
125g caster sugar  
325g plain flour  
1 egg yolk  
1 tsp vanilla extract  
6 tbsp raspberry jam (or jam of your choice)  
6cm fluted/flower cutter and a 1.5cm (about ½ in) plain round cutter or heart/flower shape  
(a piping tip will also work)

Cream together the butter and sugar together until smooth. Beat in the egg yolk and vanilla essence.

Work in the flour to get a smooth paste, working it in in 2-3 batches is easiest. Split into 2 balls, wrap in cling film and chill for half an hour.

Preheat at 170°C fan/190°C/375°F/Gas 5.

On a lightly floured surface, roll out one of the chilled dough portions to around 3mm thick. Cut with the plain round cutter (these will be the bottom biscuits), and place onto a baking sheet, leaving a small gap between to allow for a slight spread when cooking.

Roll out the second dough portion, this time cutting out using the fluted cutter, making a hole in the centre of each with the small round or heart/flower shaped cutter (these will be the top biscuits). Re-roll the trimmings of both and continue to cut out the biscuits, making sure you have an equal number of top and bottom biscuits to sandwich together later.

Bake in the oven for 15-20 minutes, or until pale golden-brown. Set aside to cool on a wire rack.

Place a teaspoon of jam onto the centre of each biscuit that does NOT have the hole stamped out. Sandwich all the biscuits together with the jam.