

jam drops

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Jam Drops

The Australian and British biscuit-tin staple, and the least technical cookie in this folder: a plain butter dough, a thumb-press, a dot of jam. Melting moments are its close cousin — the same idea with cornflour in the dough and a buttercream sandwich instead of jam — and both are here because between them they cover almost every request a bake sale generates.

What makes it work

- **Cornflour is the tenderiser.** Replacing a quarter of the flour with [cornflour](#) removes that much protein and the biscuit melts instead of snapping.
- **Self-raising flour, or add the leavening.** Australian recipes assume self-raising; 8 g of baking powder per 300 g of plain flour is the equivalent.
- **A well that will not close** needs the same two-press treatment as [thumbprint cookies](#) — once before baking, once at the halfway mark.
- **Fill before baking with a firm jam.** Unlike a thumbprint, the jam here is meant to bake in and go slightly sticky and dark at the edges.

Ingredients

Makes about 24.

- 180 g unsalted butter, softened
- 110 g granulated sugar
- 1 [egg](#)
- 1 tsp vanilla — see [Pure vanilla extract](#)
- 225 g self-raising flour, or plain flour with 8 g baking powder
- 75 g [cornflour](#)
- 3 g fine salt
- 150 g thick raspberry or apricot jam

Method

Cream the butter and sugar three minutes, beat in the egg and vanilla. Fold in the flours and salt.

Roll 25 g balls, set them on parchment, and press a well into each with the rounded end of a wooden spoon. Chill 20 minutes.

Fill each well with a scant teaspoon of jam — under-fill; it expands.

Bake **180 °C / 350 °F for 15–17 minutes**, pressing the wells again at the seven-minute mark if they have closed. The edges should be pale gold.

Notes

- **For melting moments**, leave out the well and the jam, bake as small flattened rounds for 12 minutes, and sandwich pairs with a buttercream of 100 g butter, 200 g powdered sugar and the zest and juice of a [lemon](#).
- Homemade jam is usually looser than shop jam; cook it down five minutes first. See [Fruit Jellies Jam Jellies Butters](#).
- **Keeps a week**, though the jam softens the biscuit under it by day three.

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