



BUTTERMILK BISCUIT JAM DROPS

Ingredients

325g all purpose flour
20g sugar
6g baking powder
6g baking soda
4g salt
130g butter, grated
217g buttermilk
+ 140g jam (approximately 20g per biscuit)
+ egg wash
+ demerara sugar
+ icing sugar

Method

Butter must be very cold! Ensure the butter is in the fridge and absolutely solid before grating. Grate butter.

Combine flour, sugar, baking powder, soda and salt in a large bowl. Whisk to combine ingredients. Add the cold grated butter and combine until even distributed with the dry ingredients. Add buttermilk and mix until just combined. You may need a drop more buttermilk to get it to hold together.

Evenly scoop mixture into a nice ball. With a piece of parchment paper or patty paper gently press down in the centre so the mixture spreads out evenly. Egg wash and sprinkle generously with the demerara sugar to give a crunchy crust. Bake at a moderate temperature for 12-15 minutes or until lightly golden. Remove from the oven and then with a small spoon or scoop, use the back of the scoop to create a well in the centre of the biscuit. Fill well with jam and then continue to bake for another 5-8 minutes or until cooked and lightly browned.