

JAM DROP BISCUITS

125g butter

1 cup plain flour

1 teaspoon baking powder

1 cup cornflakes

½ cup raw sugar

½ teaspoon vanilla essence

Strawberry jam



Preheat oven to 180°C.

Melt butter in a saucepan large enough to mix all ingredients.

Remove from heat.

Add sifted flour, baking powder, cornflakes, sugar and vanilla essence.

Mix until well combined.

Press spoonful's of mixture into shape, leaving a little well in the middle.

Spoon a small amount of jam into the well.

Bake for 20-25 minutes or until golden.