**Jam Drops**

**Rowville Primary School**

**Kitchen Garden Recipe**

**Ingredients**

- 250g unsalted butter
- 150g caster sugar
- 2 teaspoons vanilla
- 370g plain flour
- 4 teaspoons of milk
- 2 teaspoons baking powder
- 320g jam.

**Method**

Beat together the butter and sugar. Add the vanilla.

Sift in the flour and baking powder. Add the milk.

Mix into a soft dough.

Roll into small balls. Place onto greased or lined baking trays. Make an indentation on the top of each and fill with a small amount of jam.

Bake at 180 degrees for 15 minutes or until golden.