

Jam Buns

Ingredients

225g SR Flour
pinch of salt
100g margarine (cold)
50g sugar
1 egg
4 tbsp fruit jam



Aim Higher :- Try adding 100g desiccated coconut for a different flavor and texture.

**TIME IS LIMITED IN LESSONS
SO PLEASE MAKE SURE ALL
INGREDIENTS ARE WEIGHED UP
AT HOME**

Equipment All equipment is provided by school but ...

****DON'T FORGET TO BRING A
CONTAINER TO PUT YOUR CAKES
IN ****

Oven temperature : Gas 6 or 200°C or 180°C


Cooking time: 15-20 mins

Method:

Pre heat the oven to temperature.

Sieve the flour into the large mixing bowl and stir in the salt.

Rub in the margarine, using fingertips.

Stir in the sugar.  Add desiccated coconut if using.

Break the egg into the small bowl and thoroughly whisk with the fork.

Mix to a stiff dough with the egg, adding a little at a time.

Divide the mixture into 8 equal pieces and lightly roll each one into a circle, dusting your hands with flour if required.

Place on the greased baking tray and using the handle of the wooden spoon, make a hole in the top of each bun.

Drop a teaspoon of jam carefully into each hole- do not overfill or they will boil over.

Bake for 15-20 mins in preheated oven.

Remove when cooked, allow to cool slightly & transfer to cooling tray using fish slice.