



STRAWBERRY BALSAMIC JAM DROPS

INGREDIENTS

4 tbs [Luscious Larder Strawberry Balsamic Jam](#)

185g Unsalted Butter,
chopped

1 teaspoon Vanilla Extract

2 Egg Yolks

½ cup Almond Meal

1½ cups Plain Flour

½ teaspoon Baking Powder

METHOD

- 1 Preheat oven to 180°C
- 2 Line a baking tray with paper.
- 3 Using an electric mixer. beat butter, sugar, yolks and vanilla in a medium bowl until just combined. Stir in the almond meal, flour and baking powder, mix well.
- 4 Roll level tablespoons of the mix into balls. Place onto tray about 5cm apart. Press a hole into each ball about 1cm deep and 1.5cm wide. You can use your finger or the end of a lightly floured wooden spoon. Carefully fill the holes with the Luscious Larder Strawberry Balsamic Jam.
- 5 Bake for about 25 minutes or until biscuits are browned. Cool on trays.