

Jam-Filled Cookies

Ingredients

- To make about 20 cookies, you will need:
- 100g (4oz) butter, softened
- 1 teaspoon of vanilla essence
- 50g (2oz) icing sugar
- 100g (4oz) plain flour
- 25g (1oz) corn flour
- 25g (1oz) desiccated coconut
- A type of jam
- Two baking trays, wiped with cooking oil



Method

Pre-heat your oven to 180 degrees celsius, gas mark 4, before you start.

1. Put the butter into a large bowl and stir it until it is creamy. Then, add the vanilla essence and stir it in.
2. Sift the icing sugar through a sieve into the bowl. Then, stir the mixture well, until it is smooth and creamy.
3. Sift the flour and the corn flour into the bowl, and then add the coconut. Stir everything well, to make soft dough.
4. Sprinkle flour on your hands. Then, scoop up a little dough with a teaspoon and roll it into smooth ball.
5. Make the rest of the mixture into the balls too. Then, put them all onto the baking trays, leaving spaces between them.
6. Push your little finger into the middle of each ball, to make it hollow.
7. Bake the cookies for 12-14 minutes. Carefully lift them out of the oven, and then leave them to cool on the baking trays.
8. When the cookies have cooled, sift a little icing sugar over them. Then, use a teaspoon to fill the holes with jam.

Ciara Moran – Aged 15