

# Gluten free Jam Drop Biscuits

☒ vegetarian   ☒ dairy-free   ☒ gluten-free   ☒ refined-sugar-free   ☒ Thermomix recipe

*This recipe is based on the Foundation Biscuits recipe and is a hit amongst children. I use Blackberry jam (no added sugar), but other jams would also work well. Elke Supple.*

**Makes: 26**

**Preparation time: 18 minutes + Cook time: 15 minutes**

## Ingredients

Dry ingredients:

- 240g plain gluten free flour
- 1 tsp gluten free baking powder
- 125g raw castor sugar

Wet ingredients:

- 125g Nuttalex™
- 1 free range egg
- Pinch of salt (optional)



No added sugar Jam for topping. I use St. Dalfour's™ Blackberry.

## Preparation

- Preheat oven to 170° degrees, no fan.
- Using an electric mixer, mix dry ingredients together with butter till bread crumb appearance.
- On lower speed or with wooden spoon, beat egg lightly. Mixture should combine like pastry.
- Roll into small balls then flatten with fingers into a round biscuit shape (about 20g is a good size). On a lined baking sheet, space out biscuits approx. 2cm apart. Using a clean flat wooden spoon end or your thumb, make a small well in the centre of each biscuit. Using two teaspoons drop a bit of jam into the well of each biscuit. Make sure not to overfill them with jam. You'll need two baking trays.
- Bake for about 15 minutes until light golden. Transfer to a rack to cool.

## Preparation (Thermomix)

1. Preheat oven to 170° degrees, no fan.
2. Make castor sugar by grinding raw sugar on **Speed 9** for **3 secs**.
3. Place dry ingredients into bowl and blend for **6 secs**, **Speed 4**. Add butter and blend **6 secs** on **Speed 6** until mixture looks like bread crumbs.
4. Add egg and on **REVERSE speed 4** mix till combined like pastry.
5. Roll into small balls then flatten with fingers into a round biscuit shape (about 20g is a good size). On a lined baking sheet, space out biscuits approx. 2cm apart. Using a clean flat wooden spoon end or your thumb, make a small well in the centre of each biscuit. Using two teaspoons drop a bit of jam into the well of each biscuit. Make sure not to overfill them with jam. You'll need two baking trays.
6. Bake for about 15 minutes until light golden. Transfer to a rack to cool.