



Mrs Darlington's Raspberry Jam & Almond Buttons

Makes 30

Preparation time - 30 minutes plus one hour for chilling.

Cooking time - 20 minutes

A delicious buttery biscuit with a wonderful jammy topping.

Ingredients

Biscuit Dough:

250g butter, at room temperature

125g icing sugar

1 tsp vanilla essence

300g plain flour

70g custard powder

2 tbspn milk

Topping:

95g flaked almonds, chopped finely

2 tablespoons Mrs Darlington's

Raspberry Jam

Method To Success

1. Beat the butter and sugar in a bowl until pale and creamy. Use an electric mixer if you have one. Then beat in the vanilla, followed by the flour, custard powder and the milk. Mix until it forms a soft dough.
2. Place it onto a well floured surface and bring it together to form a ball. Cover in cling film and place in the fridge to rest for an hour.
3. Pre-heat the oven to 160C fan/ gas 2 and line two baking trays with baking parchment.
4. Place the chopped almonds onto a plate.
5. Roll small pieces of biscuit dough (about a tablespoon) in the palm of your hands to form a ball. Repeat for the rest of the dough. You should have approximately 30 biscuit balls.
6. Roll each ball into the almonds, you may have to push down slightly on the dough to make the almonds stick.
7. Use your finger to make an indent in the centre of each ball and then add 1/4 teaspoon of Mrs Darlington's Raspberry Jam onto each biscuit.
8. Place the biscuits on the prepared trays approximately 2cm apart (these biscuits will not spread whilst cooking).
9. Bake for approximately 20 minutes or until golden brown. Remove from the oven and place on a wire rack to cool.
10. Store in an airtight container.