

Jam Shortcakes

By Chelsea Sugar

Buttery shortcakes that have a delicious fruit and jam filling. Dust them with icing sugar and be prepared to want seconds.

Prep time **25 mins** Cooking time **35-45 Minutes** Serves **10-14**



Ingredients

145g butter
1 tsp vanilla essence
1/2 cup Chelsea Icing Sugar
1/2 cup cornflour
3/4 cup flour
4 Tbsp boysenberry jam
Frozen boysenberries (defrosted in a sieve and halved crosswise)
Chelsea Icing Sugar

Method

Preheat oven to 160°C.

Melt butter in a saucepan large enough to mix all the ingredients. Remove from heat and mix in vanilla essence. Sift in Icing Sugar, cornflour and flour and mix until combined.

Press about 2 tablespoons of mixture into greased cup cake pans to just fill the pan. Make a dent in the top of the mixture with your knuckle. Place ½ teaspoon of boysenberry jam in the dent. Top with a frozen boysenberry.

Bake in preheated oven for 35-45 minutes or until cooked. Leave to cool before removing from tin.

Dust with Icing Sugar before serving. Makes 10-14 depending on size of cup cake tins

Tip: boysenberries and boysenberry jam could be substituted for raspberries and raspberry jam, or any jam and fruit of your choice.

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