

GARDEN TO TABLE

RECIPE: **JAM DROPS** (recipe from Donna Hay - Donna Hay magazine, Annual 3, 2006)

VOLUNTEER NOTES :

What to collect	Ingredients
Baking sheets	250 g unsalted butter, softened
Metric measuring spoons and cups	$\frac{3}{4}$ cup caster sugar
Teaspoons	2 teaspoons vanilla extract
Wooden spoons	1 egg yolk
Large bowl	2 $\frac{1}{4}$ cups standard plain flour
Baking paper	Jam or fruit slice to decorate
1. Preheat the oven to 180°C. 2. Place the butter and sugar in a bowl and beat until pale and creamy. 3. Add vanilla and egg yolk and beat until pale and creamy. 4. Add the flour and beat until a smooth dough forms. 5. Roll tablespoons of the dough into balls about the size of a large walnut and place on baking trays lined with baking paper. 6. Gently flatten the balls. Using the end of a wooden spoon, make an indentation in each ball. 7. Fill with $\frac{1}{4}$ teaspoon of the jam or a piece of fruit and bake for 10 minutes or until light golden. 8. Cool on wire racks.	

