



THURSDAY COTTAGE

HANDMADE

Damson Dodgers

A new take on an old favourite! Bastions of the biscuit tin, this home-made version of Jammy Dodgers are delicious. Of course any of our flavoursome jams (or marmalades) can be used, but we find Damson jam works particularly well with the orange infused biscuits.

Makes 10-12

- 175g plain flour
- Pinch sea salt
- 75g icing sugar
- 125g cold butter, cut into small pieces
- 1 egg yolk
- Finely grated zest of one small orange
- 3-4 tablespoons Thursday Cottage Damson Jam



2 large baking sheets lined with baking parchment
5-6 cm biscuit cutter, round or square

Sift the flour, salt and icing sugar into a large mixing bowl. Add the butter and lightly rub into the flour mix until the mixture resembles fine breadcrumbs. Add the orange zest and mix well. Add the egg yolk and work together to form a soft smooth dough. Alternatively, place everything in a food processor to blend together. Pop the dough in a polythene bag and chill in the fridge for half an hour.

Preheat the oven to 170C/Gas 3. Divide the dough into two equal pieces. Place each piece between two pieces of lightly floured greaseproof paper and roll the dough thinly to about 3mm thickness.

Using the biscuit cutter, cut the dough into an equal number of pieces. Place on the baking sheets. Bake for 15-20 minutes until just firm and very lightly coloured.

Remove from the oven and place a teaspoonful of jam in the centre of half the biscuit pieces. Using a palette knife, place another biscuit on top. Return to the oven for a further 5 minutes until the biscuits are evenly cooked and the jam is sufficiently hot to stick the biscuits together.