

bake it

biscuits

thumbprint biscuits

makes about 45

- 250 g (9 oz) unsalted butter, softened
- 140 g (5 oz) icing (confectioners') sugar
- 1 egg yolk, lightly beaten
- 90 g (3¼ oz) cream cheese, softened and cut into chunks
- 1½ teaspoons natural vanilla extract
- 1 teaspoon finely grated lemon zest
- 350 g (12 oz/2¾ cups) plain (all-purpose) flour, sifted
- ¼ teaspoon baking powder
- ½ teaspoon bicarbonate of soda (baking soda)
- 2 tablespoons each apricot, blueberry and raspberry jam

Preheat the oven to 180°C (350°F/Gas 4) and grease three baking trays.

Cream the butter, icing sugar and egg yolk in a bowl using electric beaters until pale and fluffy, then beat in the cream cheese, vanilla and lemon zest until smooth. Combine the flour, baking powder, bicarbonate of soda and ¼ teaspoon salt in a large bowl and, using a wooden spoon, gradually stir into the creamed mixture until a soft dough forms. Set aside for 5–10 minutes, or until the dough firms up.

Break off small (15 g/½ oz) pieces of dough, shape into balls and flatten slightly to make 4 cm (1½ inch) rounds. Transfer to the prepared trays and make a small indent in the centre of each with your thumb. Spoon about ¼ teaspoon of apricot jam into one-third of the biscuits, ¼ teaspoon blueberry jam into one-third, and ¼ teaspoon of raspberry jam into the remaining one-third of the biscuits. Bake for 10–12 minutes, or until light golden. Cool for a few minutes on the trays, then transfer to a wire rack.

These biscuits are best eaten the same day but will keep, stored in an airtight container, for up to 2 days.

