Thumbsprint biscuits

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

Makes about 45

Ingredients:
- 2 tablespoons each apricot, blueberry, and raspberry jam
- 1 teaspoon baking powder
- 1/2 teaspoon bicarbonate of soda (baking soda)
- 350 g (1 1/4 cups) plain (all-purpose) flour, sifted
- 1 teaspoon finely ground lemon zest
- 1/2 teaspoon vanilla extract
- 90 g (3/4 cup) cream cheese, softened and cut into chunks
- 1 egg yolk, lightly beaten
- 140 g (1/2 cup) brown (confectioners’) sugar
- 250 g (4 cups) unsalted butter, softened

Bake for 10 to 12 minutes, or until lightly golden. Cool for a few minutes on the trays, then

In a large bowl, using a wooden spoon, gradually stir in the cream cheese. Stir in the jam and the jam until the dough forms a soft dough. Roll out on a floured surface to 6 mm thick. Cut out shapes and place on a greased baking tray.

In a small bowl, mix the jam with the jam until combined. Roll out the dough and place on a greased baking tray. Bake in the oven for 15 minutes, or until golden brown. Cool on a wire rack.