



Jam Buns

(makes 12 buns)

Ingredients:

75 gm soft butter

75 gm caster sugar + extra for topping

225 gm self raising flour

1 pinch salt

3 tbsp milk

2 eggs

Jam – approx. 10 tsp

Method:

Preheat your oven to 180C.

Line your bun/cup cake tin with cupcake cases.

Put the butter and 75 gm caster sugar into a bowl, and mix together until light and fluffy.

Add 1 egg and the milk, and mix for a few seconds.

Add the flour and salt, and fold in carefully.

Put about 40g of the dough to one side to use later.

Divide the rest of the dough into 12 even sized pieces.

Shape each piece of dough into a ball shape.

Place them into the muffin cases.



With your thumb, make a well in the middle of each dough ball.

Drop a spoon of jam into each well.

Using the piece of dough kept aside, break off 12 small pieces and cover the jam (like a lid).

Beat the remaining egg in a bowl.

Brush the top of each dough ball with the egg, making sure the jam is sealed in.

Sprinkle each one with some extra caster sugar.

Place in the oven and bake for 15-20 mins, until a skewer comes out clean.

NOTE – Any flavour of jam works for this recipe, so use whichever one you prefer.