6 Jam Buns

Ingredients

150g S.R. Flour
75g caster sugar
75g Margarine or butter
1 Egg
2 tablespoons jam or lemon curd

Equipment

Mixing bowl
Savoury spoon
Red bowl
Dessert spoon
Teaspoon
Baking tray

Method

Start

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Light oven gas mark 7/ electric 220°C and grease a baking tray.

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Put the flour and margarine into a mixing bowl and rub the ingredients together using fingertips until the mixture looks like breadcrumbs.

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Stir in the sugar.
Beat egg in a small basin and add it to the mixture. Mix to a **stiff** dough.

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Place a heaped tablespoon of the mixture onto a baking tray.

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Make a hole in the centre of each bun and add half a teaspoon of jam.

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Bake until golden brown approximately 15-20 minutes.

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Place onto a cooling rake-place into an airtight container when cold

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Stop