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by Liz Robb

Jammy hearts



Ingredients

225g butter
100g caster sugar
200g plain flour
100g ground almonds
Jam (red jams like raspberry or strawberry are best for this).

Preparation

1. 1. Beat together the softened butter and caster sugar in a large bowl.
2. 2. Sieve in the flour and mix in the ground almonds. Use your hands to bring it together into a ball and cool in the fridge wrapped in cling film.
3. 3. After an hour, unwrap the dough and knead until soft and pliable.
4. 4. Roll out on a floured surface to a thickness of 6-7mm.
5. 5. Cut out pairs of circles using a circular cutter. Place the bottom halves onto a lightly greased baking tray, then cut out the hearts carefully from the top halves with the smaller cutter and place on the baking tray too.
6. 6. Bake in a preheated oven at 140 degrees until golden brown, for about 25-30 minutes.
7. 7. Once cooled, put enough jam in the centre of the bottom biscuit to stick on the top biscuit, with enough jam to show through in the cut out heart.

Cooks Note

Makes about 20 biscuits

I used a large circular cutter and a small heart shaped one to cut out the middle. You could do the opposite, using a large heart shaped cutter with a smaller circular centre. Or, just cut out the hearts with a knife.