



TOM'S
Jammies

Tom Herbert – Big Bake supporter, one half of TV's Fabulous Baker Brothers and Manager of Hobbs House Bakery (hobbshousebakery.co.uk)



**NO
CHILD
TAKEN**

Ingredients

70g caster sugar

220g plain flour, plus extra for dusting

150g salted butter, at room temperature

jam of your choice and icing sugar to finish

Method

1. Heat the oven to 210°C/Gas 7. Line a baking tray with baking paper. You'll need a round biscuit cutter of 8cm, or a fine teacup. You'll also need tiny shaped cutters – stars, hearts etc – or a steady hand to make the centres.
2. Beat the sugar and butter together until fluffy, then add the flour until there are no flour lumps left. Knead the dough briefly, wrap in cling film and let it firm up in the fridge for 20 minutes.
3. Roll out the pastry on a floured work surface to about 5mm thick. Cut out 16 rounds. Use your cutters to press out the centres of 8 of the rounds. Place on a baking tray and bake for 8-10 minutes or until the edges start to colour. Set aside to cool.
4. Once they have cooled, spoon jam on to the centre of the bases – don't spread it right to the edge, or it will squirt out when you eat it. Put the cut out biscuits on top, and dust with icing sugar.