Plum Jam Biscuits Created by Mira Valcich Cuisine: **Croatian**

Ingredients

125g butter, softened
150ml cream
2 tbsp caster sugar
1tsp vanilla essence
1¾ cups plain flour
¾ tsp baking powder
Plum jam

Caster sugar for coating



Preparation

In a large bowl mix the butter, cream, sugar, vanilla and baking powder.

Slowly add the flour to make a soft, stretchy dough.

Roll dough out thinly (approx. 3mm thick) and cut into 15cm wide strips and then into 10cm triangles with a pizza cutter or sharp knife.

Place one teaspoon of jam at the wide end of the triangles and roll each one forward into a U shape.

Bake at 200°C for 10-15 until golden.

Roll in caster sugar while still warm.