

Rhubarb Jam Drops

- 250g butter, softened
- 1 cup caster sugar
- 2 teaspoons finely grated lemon rind
- 2 eggs
- 2 cup self-raising flour
- 1/2 cup custard powder
- 1/2 cup quick cooking oats
- 1/4 cup rhubarb and strawberry jam



Method:

Preheat oven to 180C. Line 2 baking trays with baking paper. Use an electric mixer to beat butter, sugar and lemon rind in a bowl until creamy. Add eggs and beat until well combined. Stir in flour, custard powder and oats.

Roll tablespoonfuls of mixture into balls. Place on lined trays, allowing room for spreading. Use finger to make an indent in the centre of each ball. Spoon half a teaspoon of jam into the holes.

Bake, turning trays halfway through cooking, for 15 mins or until lightly golden. Allow the biscuits to cool on the trays completely before storing.