

Jam Drops

You can make these gluten free by using a gluten free flour mix and 1 tsp xanthum gum, you can also use coconut sugar if you don't want to use raw sugar.

Ingredients

1¾ cup plain flour
1 tsp baking powder
125g vegan butter
1 tsp of vanilla
¼ cup apple sauce
1 cup raw sugar
2 tbsp jam of your choice

Method

1. Beat the sugar with the butter and then add the apple sauce and vanilla.
2. Sift in the flour and baking powder and mix to a stiff dough.
3. Roll into 36g balls then place on a baking paper lined tray and dip the end of a wooden spoon into some flour then press a hole in each biscuit.
4. Fill the hole with the jam.
5. Bake in a 160°C oven for 10 to 20 minutes or until brown.



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