

# STRAWBERRY JAMMERS



Any type of preserve will do but  
I like Strawberry!

**Bakers Buzzin'**  
CHILDREN. LOVE. COOKING.



## Ingredients

- 3/4 cup all-purpose flour
- 1/4 cup sugar
- 3/4 tsp baking powder
- 1/4 tsp salt
- 3 Tbsp unsalted butter
- 1/4 cup buttermilk
- 1 egg, beaten
- 1 Tbsp coarse sugar
- 2 Tbsp strawberry preserves



## Instructions

- \*Preheat oven to 400 degrees.
- \*In a medium sized mixing bowl, whisk together flour, sugar, baking powder and salt.
- \*Using a pastry blender or a fork, cut butter into flour mixture until crumbly and butter pieces are no bigger than peas.
- \*Add buttermilk, stirring just until all dry ingredients are moistened.
- \*Drop dough evenly into 6 mounds on a parchment lined baking sheet.
- \*Using the back of a teaspoon, gently press the dropped dough to flatten and make a small impression or divot in the middle of each biscuit to hold the preserves.
- \*Brush each biscuit with beaten egg and sprinkle generously with coarse sugar.
- \*Fill each divot with a teaspoon of preserves.
- \*Bake for 12-13 minutes or until golden. Carefully remove baking sheet from the oven using oven mitts. Cool.
- \*Store in an airtight container for up to 1 week.
- \***Makes 6 strawberry jammers**