



INGREDIENTS

- 500g Roberts Biscuit Mix
- 230g Unsalted Butter – Room Temperature
- 30ml Water
- Roberts Bakers Jam
- Icing Sugar – for dusting

MATERIALS

- Roberts Flexi Mat
- Roberts Black Thickness Guides
- Baking Paper & Rolling Pin
- Small Christmas Cookie Cutters
- 6cm Round Fluted Cookie Cutter



Makes approximately 18 Jam Biscuits + 25 Mini Biscuits



Step 1

Preheat oven to 140°C fan forced setting. Beat the butter in an electric mixer until smooth. Scrape down the sides and base of the bowl.

Add the dry Biscuit Mix and mix on the lowest speed until the dough just comes together. Whilst the mixer is still running, add the water and mix for a further 15 seconds.

Step 2

Divide the dough into two portions. Roll out each portion between two sheets of baking paper on top of the Roberts Flexi Mat to approximately 4.5mm thick. Create perfect even thickness every time, using the Roberts Black Thickness Guides.

Step 3

Slide the rolled dough onto a flat tray and refrigerate for 10 minutes. Cut 36 round biscuits, then cut the center out of 18 biscuits using the small cookie cutters.

Transfer the biscuits to a flat baking tray lined with baking paper.

Bake for approximately 10 - 15min or until golden. Cool completely before decorating.

Step 4

Spread the base biscuits with Bakers Jam. Lightly dust the top biscuits with icing sugar before attaching to the base.



TIP:

The mini biscuits can be used as decorations for the Roberts Merry Christmas Chocolate Cake.

