Get stuck in!

GREGGS FOUNDATION

READ NORTH EAST

How to make your own yummy Jammy Heart Biscuits

If you're a bit bored and missing your favourite Greggs goodies, here's a treat for you – a recipe for making your very own Jammy Heart Biscuits. Sweeeeeet! And if that wasn't exciting enough, we'll be awarding the yummiest-looking ones with some Greggs vouchers to spend in the shop. On your marks... get set... bake!

Things you'll need

200g Plain flour
130g Squidgy unsalted butter
50g Caster sugar
65g Raspberry jam

Round, biscuit-sized cutter
Small heart cutter (or similar)
Baking tray
Grease-proof paper

Fork
Spatula (or a spoon)
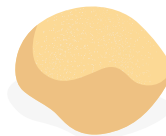Teaspoon
Rolling pin

How to make it

1 Cut the butter into small cubes and put it in a bowl with the caster sugar. Mix until light and fluffy.

2 Add the flour and mix until it goes crumbly. Mould the pastry into a ball and pop it in the fridge.

3 After half an hour, put the pastry on a floured table and roll it out until it's as thin as a biscuit.
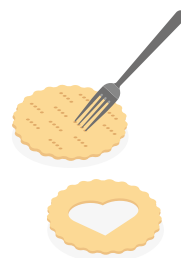
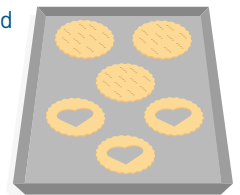**4** Cut the biscuits out using the round pastry cutter. Put the leftover pastry to one side.

5 Poke holes in half of the biscuits with a fork. Cut the middle out of the other biscuits with the heart-shaped cutter. Use the leftover pastry to make more biscuits.
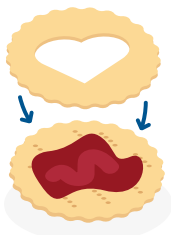
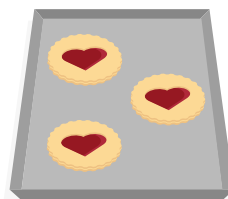**6** Put them on a lined baking tray and pop them in the oven for about 7 minutes at 185°C.

7 Leave to cool for a few minutes then spread a heaped teaspoon of jam on the biscuit bottoms. Place the heart-shaped biscuits on top with a gentle press and twist, then sprinkle with caster sugar.

8 Pop them back in the oven and bake for around 5 more minutes until the edges are golden brown.

9 Once they're cooled down, they're ready to enjoy (don't forget to share).