

Snowballs



Ingredients

- 2 oz unsalted butter
- 2 oz caster sugar
- a pinch of salt
- 8 oz self-rising flour
- 1 egg
- 1 tbsp milk
- raspberry jam
- powdered sugar
- a little milk or water
- unsweetened, shredded coconut

Method

1. Preheat oven to 200° C/ fan assisted 180° C/ gas 6.
2. Cream the butter and sugar with a pinch of salt. Add the egg with a little flour and mix well.
3. Stir in the milk and add the rest of the flour. Mix to a fairly stiff dough.
4. Divide into 16 equal pieces and roll into balls. Place on baking trays lined with parchment paper, leaving a bit of space for them to grow.
5. Bake for 8 to 10 minutes, until very lightly golden brown. Remove from tray and allow to cool completely.
6. When cool, sandwich equal sized cookies together with raspberry jam and leave for half an hour.
7. Combine about 1 cup of powdered sugar with enough water or milk to make a runny glaze in which to dip the snowballs. Have a bowl of shredded coconut ready. Dip the snowballs in the glaze and allow extra glaze to drip off then roll in the coconut.