**Jam Squares**

**​***You'll need:*

* 250gm butter
* ⅓ cup icing sugar
* ¼ cup caster sugar
* ⅓ cup corn flour
* 1 tbsp vanilla paste
* 2 x ⅓ cups plain flour
* 10 tbsp jam

*Method:*

Preheat oven to 200ºC

Melt butter.

Add all ingredients, except the jam, gently.

Spread mixture on baking paper on a baking tray.

Mark into squares, then press a teaspoon into each square, and fill cavities with jam.

The markings will vanish while cooking, but the jam drops will stay regular.

Bake for 20-30 minutes, until not quite turning brown.

Cut into squares again while hot, but don’t remove till they are cool as they are fragile while hot.

Store for up to a week in a sealed container. They’ll last longer, but will progressively taste staler.