THE J.M. SMUCKER Co

Jam Biscuit Bake

Prep Time	Cook Time	Serves	Difficulty
15 mins	25 mins	8	N/A

Ingredients

- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 2 tbsp (30 mL) granulated sugar
- 1 tbsp (15 mL) baking powder
- 1/4 tsp (1 mL) salt
- 1/2 cup (125 mL) butter
- 3/4 cup (175 mL) raisins
- 2 eggs
- 1/2 cup (125 mL) milk
- 1/2 cup (125 mL) **Smucker's®** Pure Strawberry Jam
- sugar, optional

Directions

Step 1:

Preheat oven to 425ºF (220ºC). Grease an 8" (20 cm) round cake pan.

Step 2:

Combine flour, sugar, baking powder and salt in large mixing bowl. Cut in butter with pastry blender or two knives to coarse crumbs. Stir in raisins. Beat eggs and milk together in medium mixing bowl. Stir into dry ingredients until moistened. Pat half of dough on bottom and 1/2" (1 cm) up sides of greased pan. Spread jam on top. Spread remaining dough on top. Sprinkle sugar lightly on top, if desired.

Step 3:

Bake in in preheated oven for 20 to 25 minutes, or until golden and toothpick inserted in centre comes out clean. Serve warm.

Images

