



1. Put sugar and butter in bowl



2. Beat together until smooth and creamy



3. Add egg yolk and vanilla and mix in until well combined



4. Add flour and corn flour



5. Fold flour in until combined. Spoon small tablespoon amounts of dough onto tray



6. Make heart shape dents in biscuit, fill with jam and bake 15 minutes until golden

## Notes

The tip of your finger can make the dents by placing at one right angle then the other. See video for demo

Biscuits will firm when cooled

Store in an airtight container for 4-5 days

