

NUTRITION: Lazza's Kitchen Adventure Hallongrotta (Thumbprint Biscuits)

**A Brand NEW Recipe from Lazza's Kitchen.
Lazza made his first ever Hallongrotta (Thumbprint Biscuits) from scratch**

Hallongrotta is the name of a common Swedish biscuit flavoured with Vanilla.

The name means "raspberry cave" in Swedish. In the United Kingdom they are known as thumbprint biscuits.

Called Cookies in the USA, they are sold in Australia as jam drops.

The biscuits are similar to shortbread with an added filling.

Although it can be any filling, they are usually filled with raspberry jam.

Ingredients

200g Unsalted Butter Softened

200g Caster Sugar

320g Plain White Flour

1 Egg

1 Teaspoon. Vanilla Extract

½ Teaspoon. Baking Powder

½ Teaspoon. Salt

Raspberry Jam for filling

Obviously you can use any flavour jam you like, but I used the recommended Raspberry.

Pre-heat the oven to 180°C (fan 160°C/gas mark 4).

Line 2 large baking trays with non-stick baking parchment.

Beat together the softened butter, sugar and vanilla until pale and fluffy.

Add in the beaten egg and mix until combined before adding the flour, baking powder and salt.

Mix together until a soft dough is formed.

Roll the dough into small balls (approx. 3cm diameter) and place onto the baking trays, leaving a gap for the biscuits to spread in the oven.

Gently press the centre of each biscuit with your thumb to create a hollow in the centre.

Add approximately ½ tsp of jam to the centre of each biscuit or until the hollow is filled.

Bake in the oven for 12-15 minutes until very lightly coloured. Leave to cool before moving to a wire rack.

They have also been called bird's nest cookies, butterballs, or Polish tea cakes, and they are believed to have originated in the 19th century.



**During the pandemic and lockdowns, Lazza decided to try a new hobby - cooking.
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More on HMHB recipe pages: www.hmhb2016.org.uk
This was a great and very tasty bake to prepare.**