

Brosbeskuit-Vingertjies

Servings: 20

Prep Time: 10min

Cook Time: 15min



Ingredients

- ½ C sugar
- 113g butter
- 1 egg
- 1tsp vanilla essence
- 2 C flour
- 2 tsp baking powder
- Fine apricot jam

Directions

1. Beat butter and sugar till creamy
2. Add egg and vanilla essence
3. Beat well
4. Add all the dry ingredients
5. Press half of the dough into a baking pan
6. Spread a layer apricot jam over
7. Grate the rest of the dough over
8. Bake in a 170 degree C oven for 15 minutes till light brown in colour
9. Cut in fingers and cool off