Baked Jam Roll

Written by Crunch Man Monday, 17 November 2008 20:00 - Last Updated Friday, 20 February 2009 14:47

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Ingredients & Quantities

- 280g of Self Raising Flour
- 70g of Margarine
- 70g of Lard
- 60ml of Water
- 170g of Jam

Method

- 1. Make up the shortcrust pastry.
- 2. Roll into an oblong, spread with jam, dampen the edges and roll up.
- 3. Bake in a moderate oven for 1 hour.
- 4. Sprinkle with castor sugar before serving.