



"JUGGLING TWO HATS"

Jam Donut Slice – The Farmer and the Cook – May 2019

Ingredients

2 cups of Self Raising Flour

½ cup of caster sugar

2 tsp baking powder

1 cup milk

2 eggs

1tsp vanilla

120g melted butter

Cinnamon sugar (I mix 2 teaspoons of cinnamon to about 3 tbs of sugar and keep in a little zip lock bag)

Jam

Icing

1 cup icing sugar

2 tbs cocoa powder

20g melted butter

1 tbs boiling water

Sprinkles

Method

1. Preheat oven to 180 degrees. Place the flour, sugar and baking powder in a bowl and mix to combine. Add the milk, eggs, vanilla and melted butter and stir to combine.
2. Grease and line a 24cm by 24cm square pan. Place half of the mixture in the pan and then sprinkle some cinnamon sugar on top and spoon some globs of jam over the cinnamon sugar.
3. Pour the remaining mixture over the top of the jam and use either a spoon or knife to gently cover the jam.
4. Bake in the oven for 25 to 30 minutes (test with a skewer at 25 minutes). Let it rest in the tin for a good 10 minutes after coming out of the oven.
5. For the icing, sift the icing sugar and cocoa powder together. Add the melted butter and hot water and mix together. Ice the slice and then sprinkle with hundreds and thousands.