Ingredients: 160g/5.6oz cake flour, 150g/5.3oz cold butter, 70g/2.5oz powdered sugar, 2 egg yolks, 100g/3.5oz ground almonds (almond flour), vanilla extract (I use about 1 tsp), jam of your choice (I used raspberry jam from Mama’s Bay), powdered sugar for dusting

Instructions: 1) Weigh ingredients, be precise and mix them into a smooth dough. Work quickly to not melt the butter!

2) Wrap in plastic wrap & let rest in the fridge overnight.

3) Take dough out of the fridge when ready to use. Dough has to be cold (cold-ish) when worked with. Form equal sized dough balls. Mine are about the size of a marble, maybe a bit bigger.

4) Preheat oven to 180°C/355°F. Place dough balls on a baking sheet lined with parchment paper. Using the round end of a wooden spoon, dipped into flour, create an indentation.

5) Bake for about 15min or until golden brown. Let cool!

6) Mix jam of choice with a dash of rum and fill the little indentations with a drop of jelly. Dust with powdered sugar.

7) Enjoy!