

### **Scottish Raspberry Buns**

*Use your favorite flavor of jam to flavor these cookies. Excellent with your afternoon tea!*

**8 oz. self-raising flour**

**3 oz. caster (superfine) sugar**

**4 oz. margarine**

**1 egg, beaten**

**$\frac{2}{3}$  dessertspoon (small spoon) milk**

**Raspberry (or your favorite) jam**

**Caster sugar to dust**

Pre-heat oven to 425 degrees. Sift flour into a bowl and rub in the margarine. Add the sugar and beaten egg with enough milk to make a fairly stiff consistency. Divide the mixture and roll into walnut sized balls. Roll balls in sugar. Make a small hole in the center of each ball and spoon in your favorite jam. Pinch edges together again. Bake for 10 minutes at 425 degrees then reduce heat to 350 degrees for 5 minutes. Watch them closely.... remove from oven when light golden in color. Cool on wire rack.