

Gill's Gourmet Gallery

Baked jam roly-poly

Ingredients:

250g self raising flour
1 teaspoon baking powder
Pinch salt
125g suet
2 tablespoons castor sugar
150ml water
Jam
1 egg beaten
Sprinkle of sugar

Method:

Preheat the oven to 200c fan.
Line a baking tray with parchment.
Sieve together flour, salt, sugar and baking powder.
Stir in suet and enough water to make a soft but not sticky dough.
Flour a surface to roll out the dough and form a rectangle.
Cover with jam leaving a border around the pastry.
Egg wash the border.
Roll the pastry gently to form a loose roll.
Pinch the ends to seal.
Transfer to the baking tray, seal side down.
Egg wash the roll and sprinkle with sugar.
Bake in the preheated oven for 35 to 40 minutes.
Serve hot with custard or cream.

