

Egg-Free, Starch-Free Butter Biscuits with Apricot Jam Filling

Who says you need eggs or starch to bake up a dreamy biscuit? These



OVEN
350°F

TIME
30 min

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INGREDIENTS

250g soft butter
250ml oil
250ml granulated sugar
125ml warm water
5ml vanilla essence
1 x 10g sachet of baking powder
500g cake flour
Apricot jam (for sandwiching)
Cocoa powder (for dusting)

DIRECTIONS

1. Step 1: Make the Dough: In a large bowl, combine the butter, sugar, oil, warm water, and vanilla essence. Mix with an electric mixer until smooth and creamy.
2. Step 2: Add Dry Ingredients: Gradually add in the baking powder and flour, mixing until a soft dough forms. It should be pliable and not sticky.
3. Step 3: Chill & Roll: Wrap the dough in plastic wrap and place it in a plastic bag. Let it rest for 15-30 minutes at room temperature. Then, roll it out on a lightly floured surface to about 1 cm thickness.
4. Step 4: Cut Shapes: Use your favorite cookie cutter or a drinking glass to cut out biscuit shapes. Place them on a parchment-lined baking tray.
5. Step 5: Bake: Preheat the oven to 180°C (350°F). Bake for 15-20 minutes, or until lightly golden on the edges.
6. Step 6: Decorate & Serve: Let cool completely. If desired, sandwich pairs with apricot jam and dust the tops with cocoa powder.

SWAPS & NOTES

& Swaps Oil : Neutral oils like sunflower or canola work best.

Sugar : For a deeper flavor, you could sub in half brown sugar.

Flour : Cake flour gives these a tender texture, but all-purpose works too.

Jam : Try raspberry or fig if apricot isn't your thing.

TIPS FOR SUCCESS

Don't overbake - you want them just golden, not brown.

For neater edges, chill the cut dough in the fridge for 10 minutes before baking.

Store in an airtight container for up to a week-or freeze plain biscuits for up to 2 months.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/egg-free-starch-free-butter-biscuits-with-apricot-jam-filling/>