

## Jam Crescents

375 mL flour  
15 mL baking powder  
2 mL salt  
30 mL sugar  
60 mL cold margarine  
1/2 egg  
100 mL milk  
Filling: 25 mL jam

1. Preheat oven to 425 °F. Line a cookie sheet with parchment paper.
2. In a large bowl, combine flour, baking powder, salt, and sugar. Stir to combine.
3. Add cold margarine and cut in using a pastry blender until the size of small peas or coarse crumbs. Set aside.
4. In a Pyrex, beat milk with egg.
5. GRADUALLY add the milk/egg mixture into the dry ingredients using a fork and toss together until a dough forms. Reserve ~15mL to brush on the shaped crescents before baking.
6. Knead the dough on a lightly floured counter for 3-5 times. Use a rolling pin to roll out the dough to 1 cm thick circle.
7. Spread jam onto the flattened dough. Cut dough into 8 wedges.
8. Roll each wedge into a log starting at the widest end. Pinch the tip to prevent the product from opening. Shape the roll slightly into a crescent shape.
9. Transfer to prepared baking sheet. Brush the surface with the reserved milk/egg mixture.
10. Bake for 10-14 minutes or until golden brown and doubled in size.