

**THE MILLENNIAL COOK**  
FARIHA AMBER



# Sweet and savoury recipes using jams



Thinking of great ways to add new dimension of flavour and texture to a plethora of dishes? While it is thought of as a breakfast item solely, or as a condiment to complement other delicacies, jams can be used as the star ingredient of several dishes too.

The power-packed and intense fruity taste in jam adds a punch of flavour to any dish it is being added to, whether sweet or savoury. Thus, here are 4 dishes that you must try if you are looking to utilise that jam jar in more ways than just a breakfast spread.

## JAM FILLED CUPCAKES

*These soft and fluffy cupcakes have a surprise in them when bit into — jam! The delectable fruity concoction oozing out of the crumbly dessert is the best thing about them.*

### Ingredients

2 eggs  
¾ cup sugar  
1½ cups oil  
1 tsp vanilla essence  
1 tsp baking powder  
1¾ cups flour  
¾ cup milk  
1 cup whipping cream  
½ cup strawberry jam

### Method

Beat eggs on high speed until they triple in volume and add sugar. Continue beating until the sugar is completely combined. After that, incorporate oil and continue to mix. Simultaneously, sift the flour and baking powder together and lower the speed of your mixer. Gradually add in flour mixture by the spoonful, alternating with milk. Add in a dash of vanilla extract and scrape the bowl to combine all the ingredients.

Pour the batter into cupcake liners and allow them to bake in a preheated oven at 160°C for 25-30 minutes. Meanwhile, whip the cream to attain stiff peaks and leave it in the fridge. Once the cupcakes are baked, let them cool down completely. With the help of an apple corer, make a hollow in the centre of each cupcake and fill them with jam. Pipe over whipped



cream and they are ready!

## BLUEBERRY CRUMB BARS

*These crumbly bars shall melt in your mouth the moment you take your first bite. Highly delicate and irresistibly delicious, these pack a punch of fruity flavours.*

### Ingredients

*For the crumb –*  
3 cups flour  
½ cup white sugar  
½ cup brown sugar  
1 tsp baking powder  
1 egg  
120g butter  
1 tsp lemon zest  
*For the filling –*  
3½ cups blueberries  
½ cup blueberry jam  
½ cup sugar  
1 tbsp corn flour  
2 tbsp lemon juice

### Method

Combine the dry ingredients for the crumb mixture including flour, sugar, baking powder, and lemon zest. Make a well in the centre and crack in one egg and mix. Add in little cubes of cold butter and use your fingers to rub them into the flour mixture, the end result should resemble coarse and grainy crumbs.

For the filling, combine fresh blueberries, blueberry jam, lemon juice, sugar, and corn flour. Toss them together to coat all the berries. In a lined baking tray, drop half



of the crumb mixture and press to create an even layer. Pour the blueberry mixture atop and then drop the remaining crumb mixture.

Slightly press the top and let this bake in a preheated oven at 170°C for 35-40 minutes. You will know it is ready when the top is golden brown and your house is replete with a delectable blueberry aroma.

## LINZER COOKIES

*These cookies are not only great tasting but are a fun baking project for children as well. Sandwiched with a layer of jam in between two shortbread cookies, it has the best of both worlds.*

### Ingredients

2 cups plain flour  
1 cup almond flour  
2/3 cup caster sugar  
1 tsp cinnamon sugar  
1 tsp lemon zest  
1 egg  
150g softened butter  
¼ cup pineapple jam  
¼ cup orange jam

### Method

Combine the dry ingredients including almond flour, plain flour, caster sugar, cinnamon sugar, and lemon zest. In a separate bowl, whisk in the egg along with butter. Combine the wet and the dry together and knead until a dough is formed. Once there, shape it into a disc and let it chill in the refrigerator for 30-60

minutes wrapped in cling film.

After that, roll out the dough on a floured surface to attain ¼-inch thickness and cut them into your desired shapes. Take half of the shaped cookies and cut out a smaller shape within them. Bake the cookies at 180°C in a preheated oven for 10-12 minutes in a lined baking sheet.

Once done, let them cool completely and pour dollops of either pineapple or orange jam onto each. Take a cut-out piece of cookie and place it on top. Finally, dust over caster sugar generously and dig in.

## CHILLI JAM CHICKEN

*If you thought jams were only suitable for sweet recipes, think again! This chilli jam chicken with cashews is finger licking good that will make you crave for more.*

### Ingredients

1 bunch bok choy  
1 bunch Thai basil leaves  
2 tbsp chilli jam  
1½ tbsp peanut oil  
500g chicken drumsticks  
1 tbsp fish sauce  
1 tbsp soy sauce  
1 tbsp brown sugar  
2 spring onions  
2 cloves garlic  
½ cup roasted cashews  
1 small capsicum

### Method

Slice the bok choy and capsicum into little pieces and chop the spring onions and garlic. Mix fish sauce, soy sauce, chilli jam, brown sugar and dilute the mixture with a tablespoon of water. Heat peanut oil in a wok and add chicken cooking for three minutes or until slightly brown.

Next, add garlic, capsicum, and spring onion whites then pour over the sauce mixture. Add in bok choy and cashews and stir fry to coat everything well. Finally, throw in spring onion greens and Thai basil leaves; toss everything together before serving hot.

**By Fariha Amber**  
**Food and photo: Fariha Amber**