

# Happy Mouth<sup>®</sup>

*Our Search for Authentic  
Food Experiences at Home  
and Around the World.*

## **Jam Buns**

2 cups flour

3 tsp. baking powder

2 tbsp. sugar

1/4 tsp. salt

1 cup lard

mix in as pie dough (not much direction here. I cut the lard in to chunks and then used my fingers to mix the dough.)

Add:

1 egg

1/2 cup milk

1 tsp. vanilla

Jam, pie filling, or preserves

Whipping cream (optional)

Roll out to 14 inch thick. (I found the dough to be very sticky. I placed it on a floured surface, incorporated about 1/4 more flour, rolled it into a ball, placed in a saran covered bowl, and chilled it.)

Cut into squares, put in muffin tin, drop in one tsp. jam or filling.

Bake at 450 degrees till light brown.

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