

Club sandwich

Preheat the oven to 200°C (400°F).

Line a baking sheet with parchment paper.

In a small bowl, whisk together the flour, baking powder, and salt.

In a large bowl, beat together the butter, sugar, and vanilla extract until creamy.

Add the flour mixture to the butter mixture and stir until just combined.

Stir in the milk until a soft dough forms.

Turn the dough out onto a lightly floured surface and knead gently until smooth.

Roll the dough out to a thickness of 3 mm (1/8 inch).

Cut out rounds using a 6 cm (2 1/2 inch) round cookie cutter.

Place the rounds on the prepared baking sheet.

Bake for 10 to 12 minutes, or until lightly golden.

Let cool completely on a wire rack.

Spread each biscuit with a thin layer of jam.

Top each biscuit with a slice of turkey, a slice of cheese, and another biscuit.

In a small bowl, whisk together the mayonnaise and mustard.

Spread a thin layer of the mayonnaise mixture over each sandwich.

Sprinkle the sandwiches with paprika.

Serve immediately or store in an airtight container in the refrigerator for up to 3 days.