

Jam Tarts

Ingredients - Pastry

150g P. Flour (white, wholemeal or a mix)
75g margarine or butter
2-5 tblsp cold water

Ingredients - Filling

12 tsps jam (flavour of your choice)

Notes:

- **Don't forget your apron**
- **Please bring in a container with a lid to the tarts home in.**



Method

- 1) Preheat the oven to 190C.
- 2) Put the flour into a bowl, add the fat and cut up with a knife.
- 3) Rub the fat into the flour with the fingertips until the mixture resembles fine breadcrumbs.
- 4) Sprinkle 2tblsp of water over the breadcrumb mixture and draw together with a palette knife. Add more water if required.
- 5) Draw the dough together with one hand and place on a lightly floured table.
- 6) Knead very gently to remove cracks. Sprinkle some flour on a clean work top and roll out the dough using short sharp strokes. Do not turn the dough over but keep turning the dough around to prevent it from sticking to the table. (Add a little more flour if required.)
- 7) Using a cutter, cut out circles of pastry dough and place into holes of a fairy cake tin. Prick the pastry with a series of fork holes.
- 8) Add a teaspoon of jam to each pastry case and bake in the oven for 12-15mins or until the jam bubbles and the pastry is golden brown around the edges.

Jam Tarts

Ingredients - Pastry

150g P. Flour (white, wholemeal or a mix)
75g margarine or a mix of margarine and white flora
2-5 tblsp cold water

Ingredients - Filling

12 tsps jam (flavour of your choice)

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