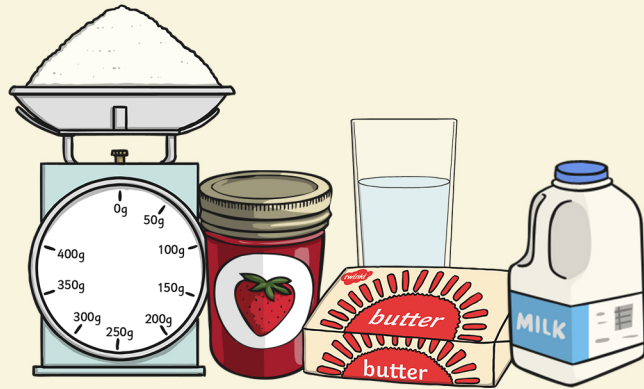


How to Make Jam Tarts



Ingredients

170g self-raising flour, plus extra
for dusting work surface

85g unsalted butter,
plus extra for greasing tray

Jam of choice

Water

A small amount of milk



Equipment

Mixing bowl

Tablespoon

Rolling pin

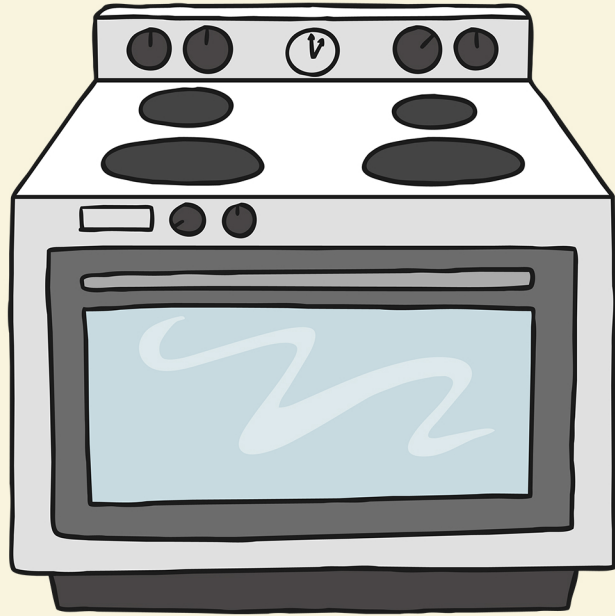
Pastry cutter

Greased bun tray

Teaspoon

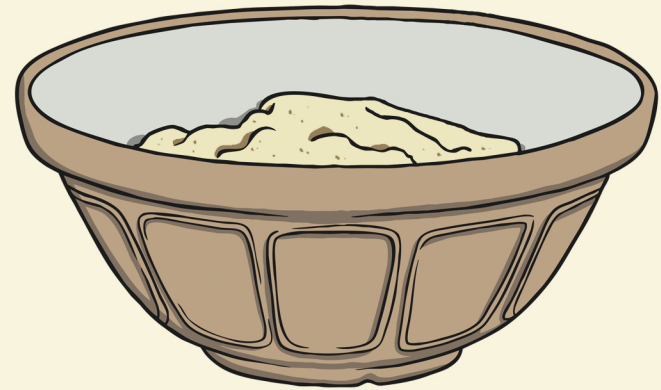
Pastry brush

How to Make Jam Tarts



1

Preheat the oven to 200C.



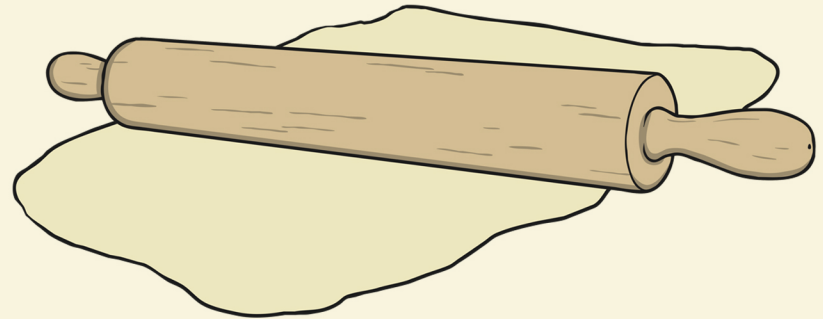
2

In your mixing bowl, rub together the butter and flour using your fingertips. Rub until the mixture looks like breadcrumbs.

How to Make Jam Tarts

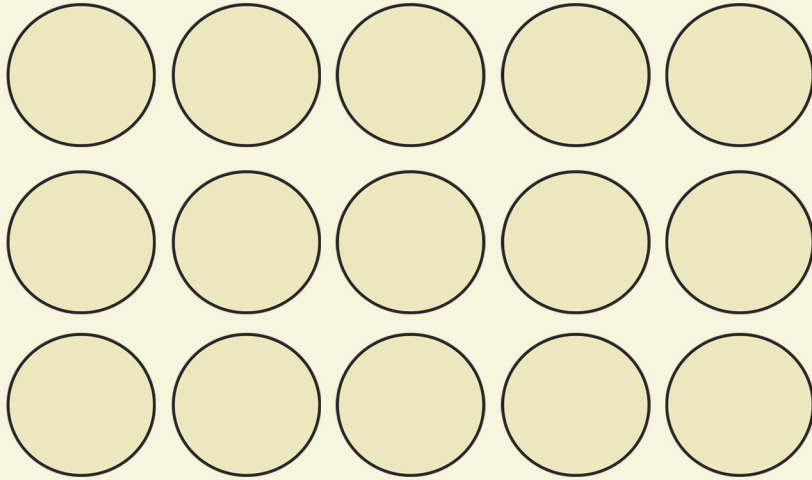


3 Add two tablespoons of water and bring the mixture together with your hands. The mixture should form a ball of pastry dough. Add more water if necessary.

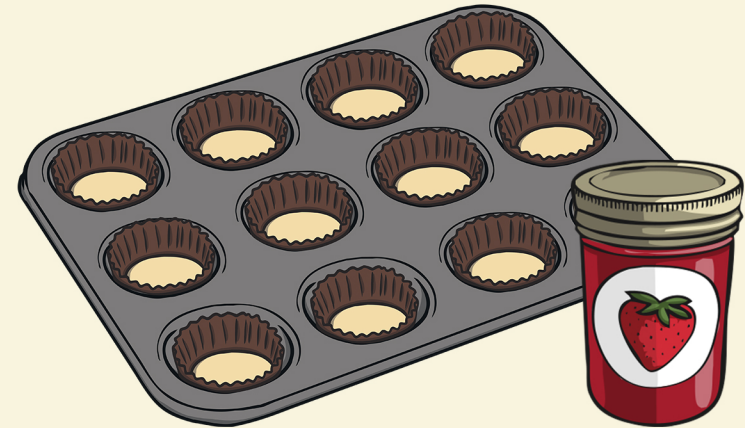


4 Place the dough onto a lightly floured surface and roll out until 1cm thick.

How to Make Jam Tarts



5 Cut approximately 15 circles from the dough using a circular pastry cutter to form the tart cases. Leave any extra pastry to make the lids later.

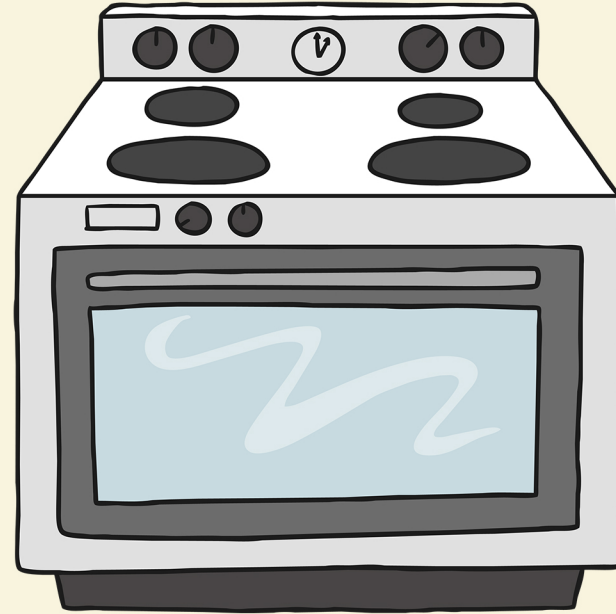


6 Place each pastry case into the greased bun tray pressing down slightly in the centre. Put one teaspoonful of jam into each case.

How to Make Jam Tarts



7 Using the left over pastry, make the lids by re-rolling and cutting out smaller shapes e.g. stars, circles or strips. Brush a little milk onto the rims of the tart cases and gently place the lids on top. Brush the lids with a little milk.



8 Place the tray in the pre-heated oven and bake for approximately 25-30 minutes until golden brown.