

Recipe for Jam Tarts (makes 6 tarts)

Ingredients:

135g plain flour

70g butter

2 tablespoons water

Different flavour jam (lemon curd, strawberry jam, raspberry jam etc)

Method:

- Preheat the oven to 180 C
- Sieve flour into a bowl
- Add the butter and work into the flour, through your fingers until into fine breadcrumbs
- Gradually add the water and bind the mixture together (you may need a drop more if you find this is not enough to make a moist pastry)
- Roll out into a thin pastry
- Using a large pastry cutter, cut out your 6 disks (may be enough pastry left for a few extra if you re-roll)
- Grease shallow cupcake tray
- Gently place each disk into each dip in the tray
- Using a fork, prick the bottom of each tart 3 times
- Spoon in a teaspoon of jam into each base (do not use too much otherwise they will boil over)
- Bake in the oven for 15 minutes