



Jam Tarts

Ingredients

150g flour
75g margarine
cold water to mix
2 tablespoons jam

1. Put on oven at gas mark 5, 180°C to pre-heat.
2. Sieve flour and salt into a bowl.
3. Rub in margarine until mixture resembles fine breadcrumbs.
4. Add cold water gradually (use a teaspoon) and work into dry mixture to form a firm dough.
5. Leave pastry to rest.
6. Roll out onto a floured surface (about 3mm thick).
7. Using a pastry cutter, cut out circles of pastry.
8. Ease into a paper case in a patty tin.
9. Put a teaspoonful of jam into each pastry case and then top with a small pastry decoration if desired.
10. Bake until pastry is golden brown around the edges (15-20 mins).



Remember that jam heats to an extremely high temperature. Be very careful when handling the jam tarts and do not attempt to eat one until they have cooled down!