

Jam Tarts (makes approx. 12-16)

Ingredients

½ Jar Jam or Lemon Curd
200g Plain Flour
100g Soft Margarine (must be at least 65% fat)
2tbsp Cold Water
Flour for rolling out

Method

1. Preheat oven to Gas Mark 6/200°C.
2. Put margarine and flour into a mixing bowl. Using the rubbing in technique combine the butter and flour until a fine bread crumb consistency is made.
3. Add water and combine into a ball.
4. Sprinkle spare flour on work surface and roll out pastry thinly.
5. Using pastry cutters, cut out large circles (make sure the pastry cutter you use is larger than the holes in your bun tray).
6. Soften the jam up by mixing it together with a spoon.
7. Line bun tray with pastry circles and put 1 tsp jam/curd in each case.
8. Bake in centre of oven for approx. 15mins till pastry is pale golden brown.

REMEMBER!

Bring a suitable, sealable container to take them home in. E.g. a plastic food storage box with a clip lid.

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