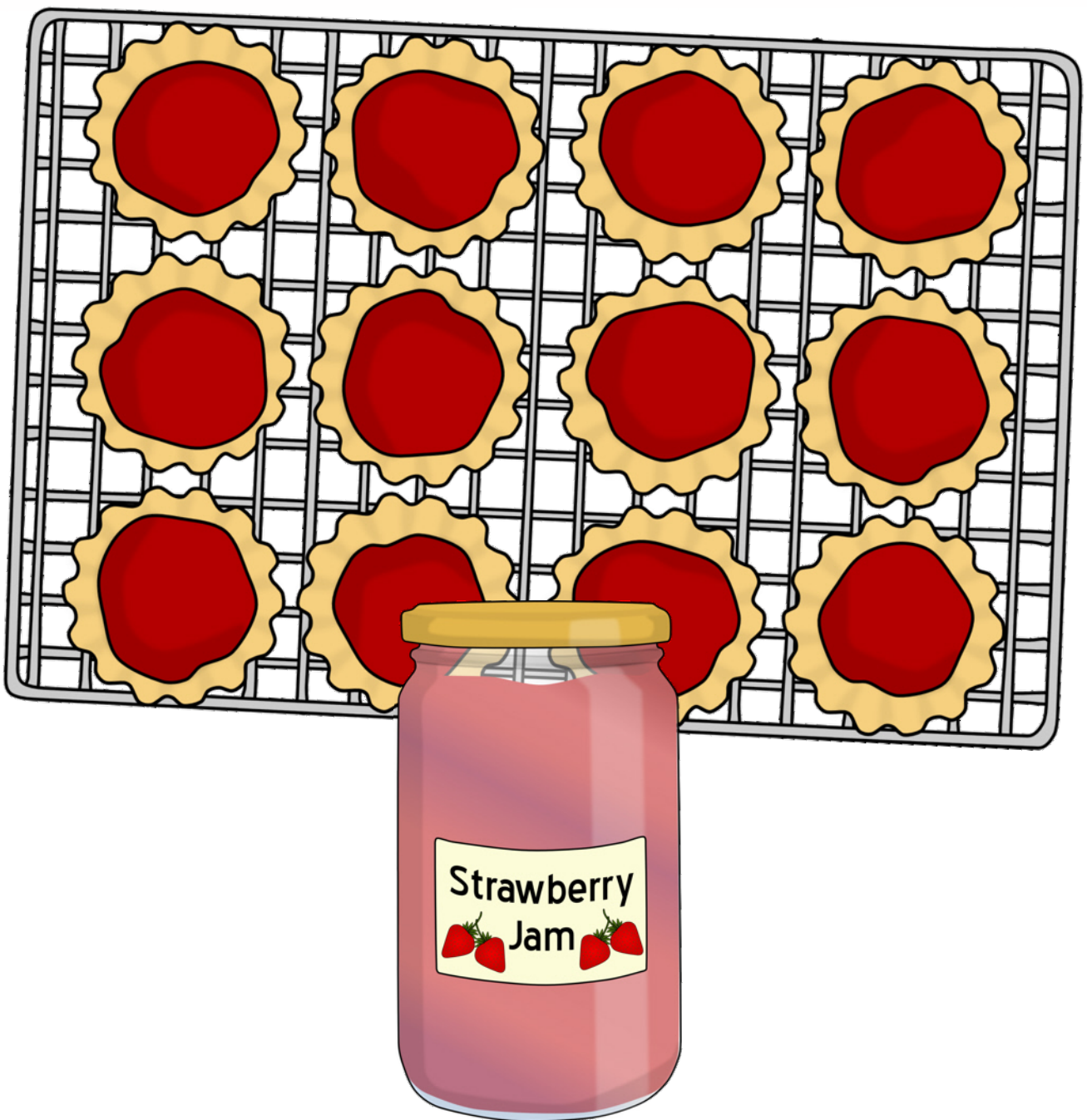


# How to Make Jam Tarts

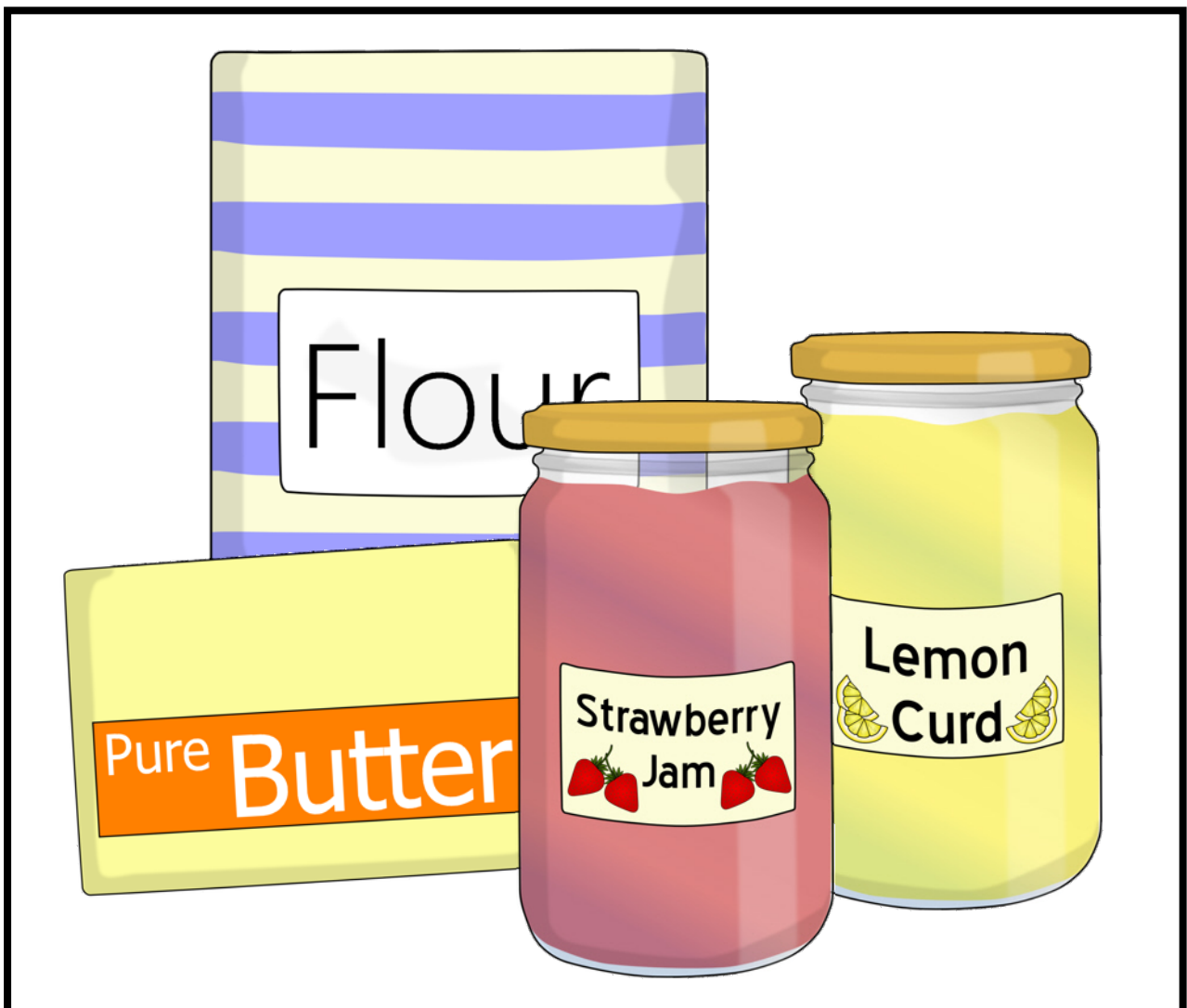


# Ingredients

85g unsalted butter/margarine

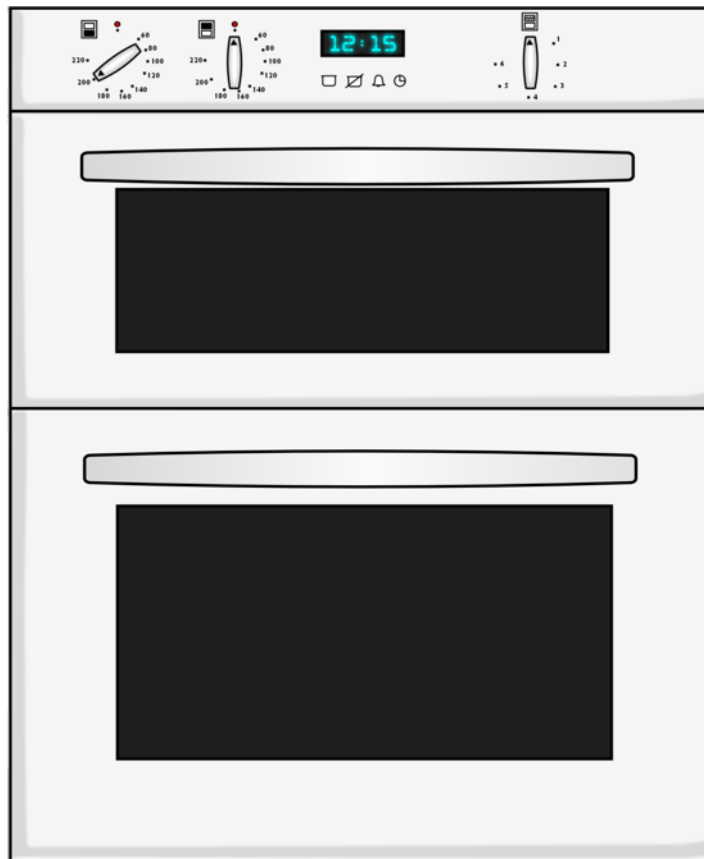
170g self raising flour

Jar of jam or lemon curd



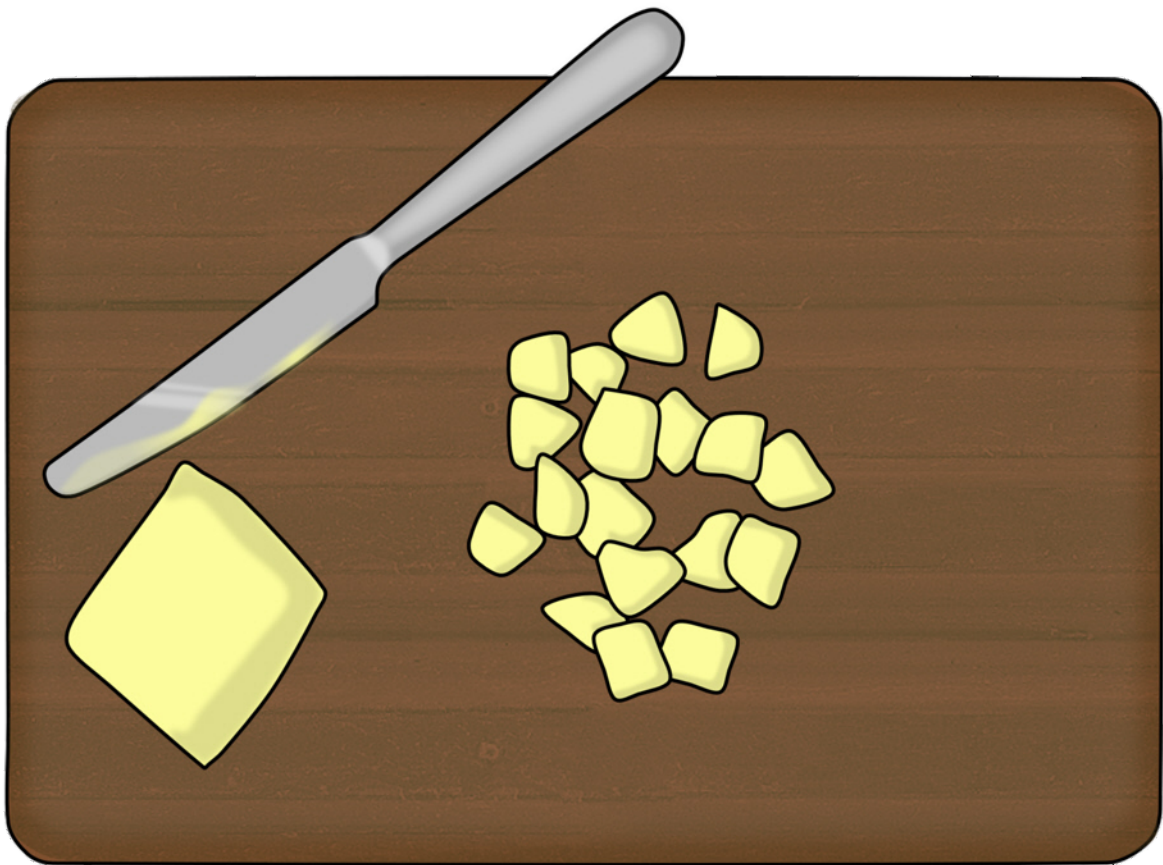
1

Preheat your oven to 200°C or Gas Mark 6.



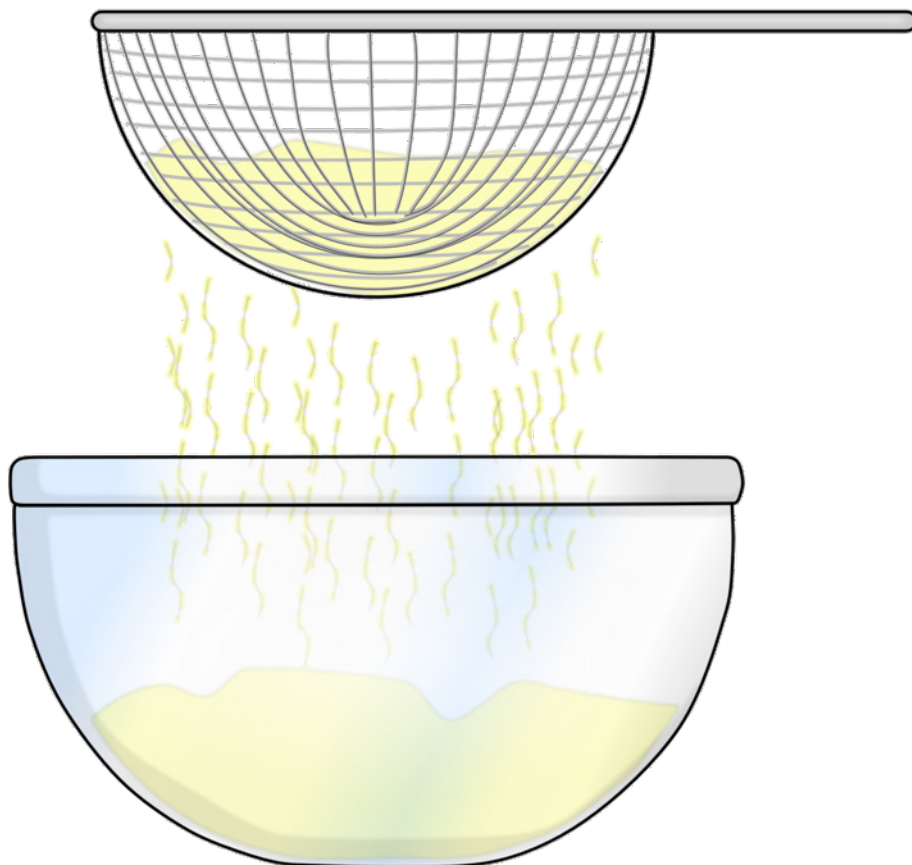
2

Cut the butter or margarine into small pieces.



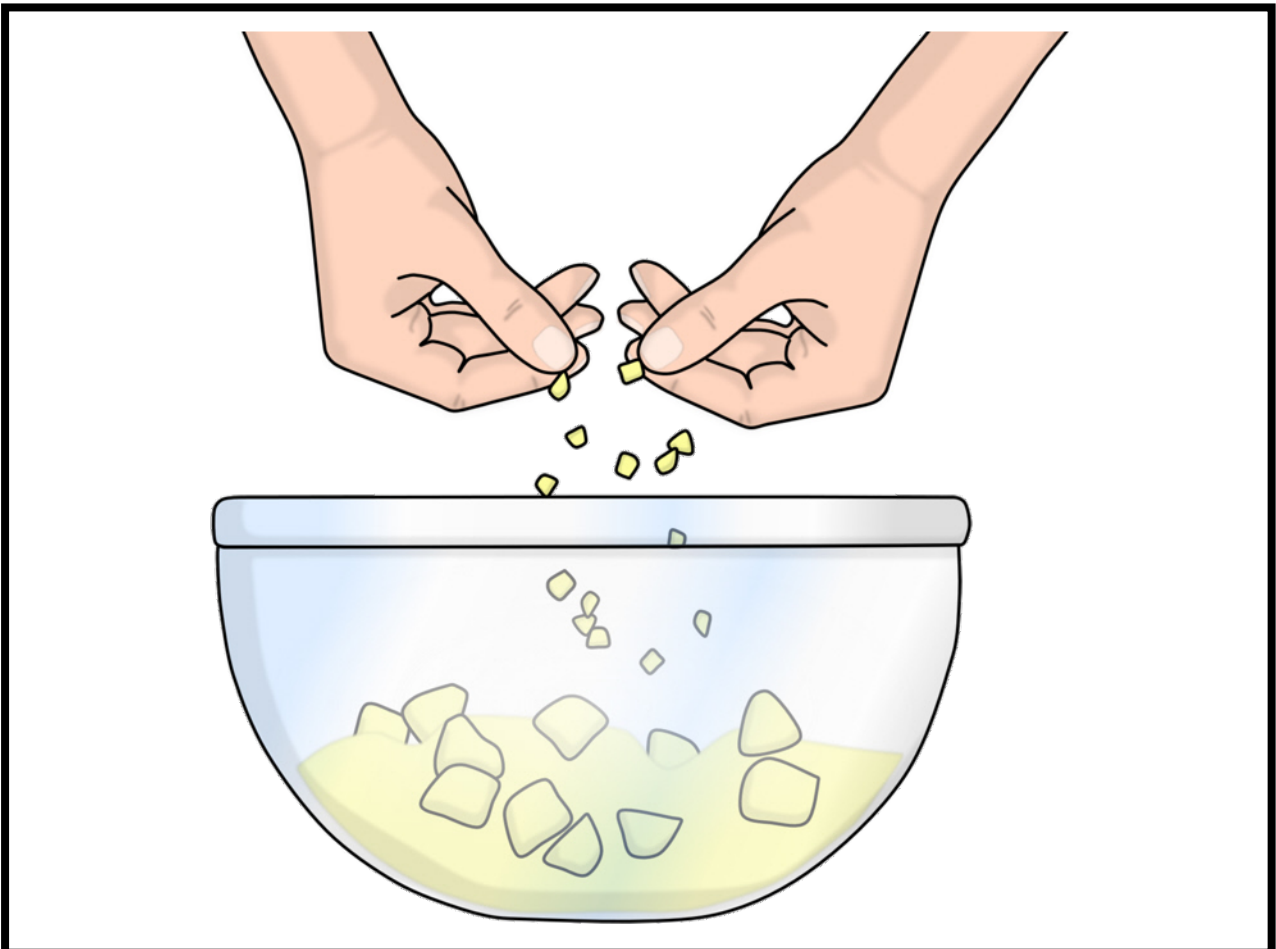
**3**

Sieve the flour into a bowl and add the butter/margarine.



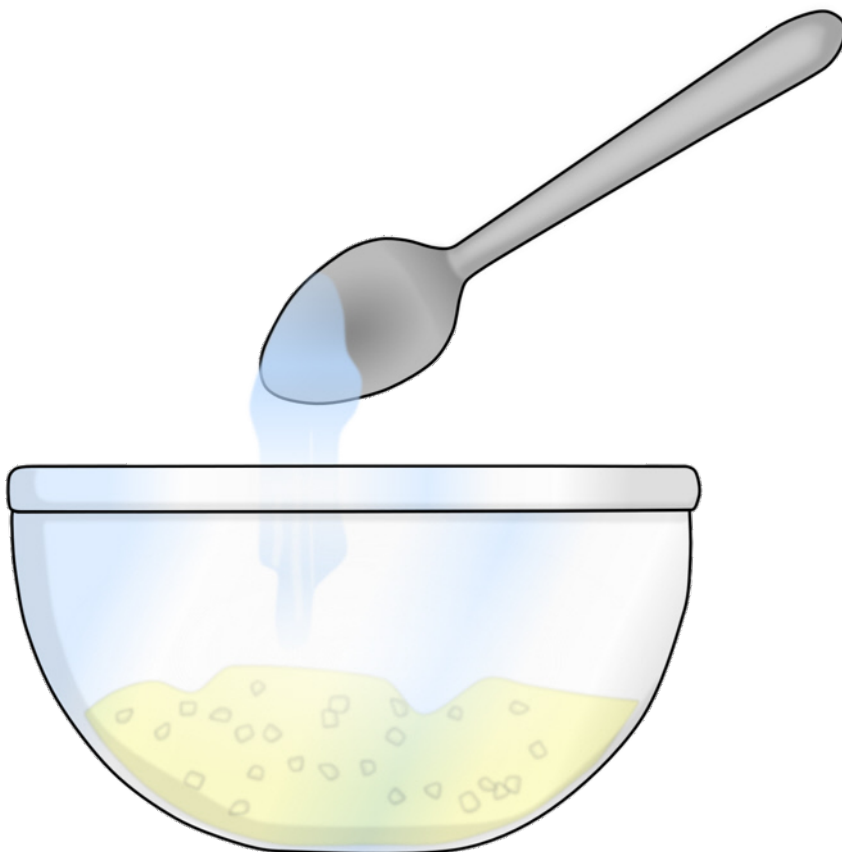
4

Rub the mixture together until it looks like breadcrumbs.

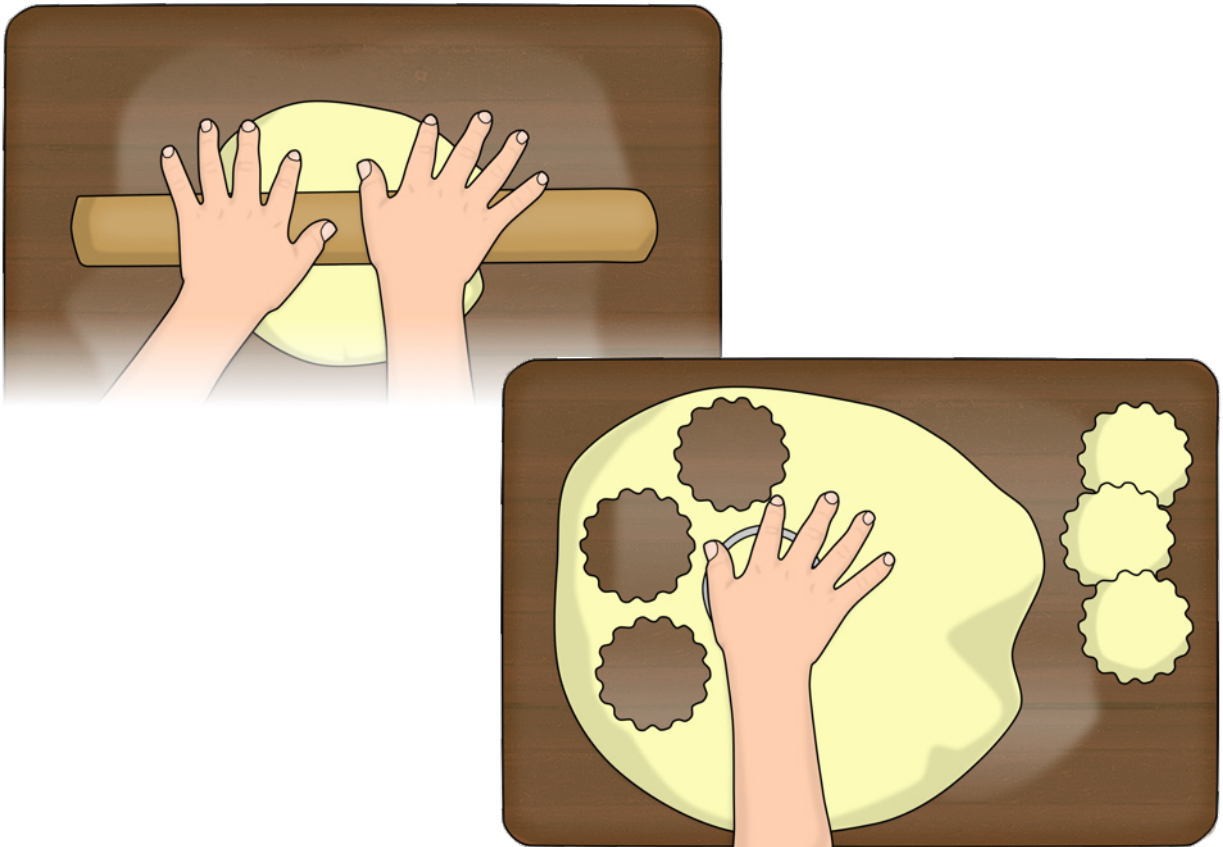


**5**

Stir in cold water a  
tablespoon at a time  
to make a soft dough.

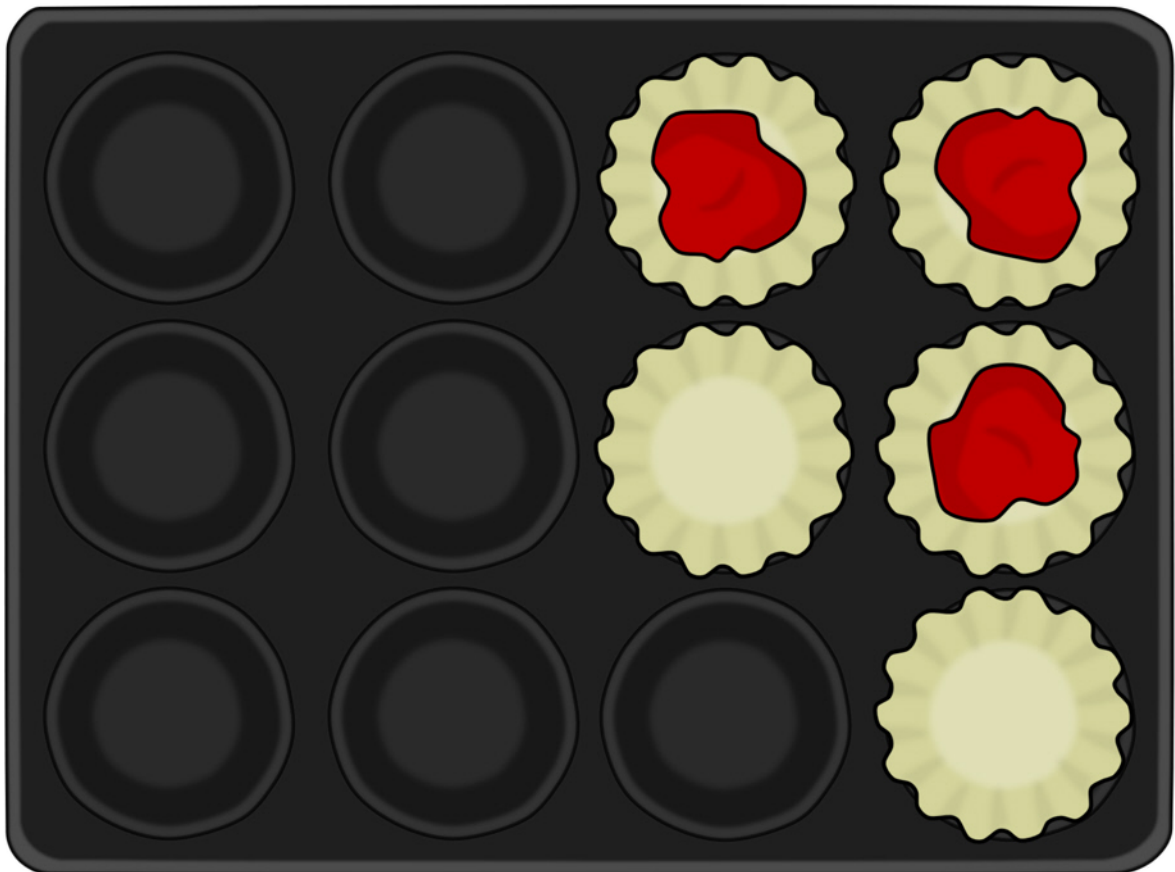


6 Roll out the dough onto a flour-covered worktop until about 4mm thick. Cut out about 15 dough circles.



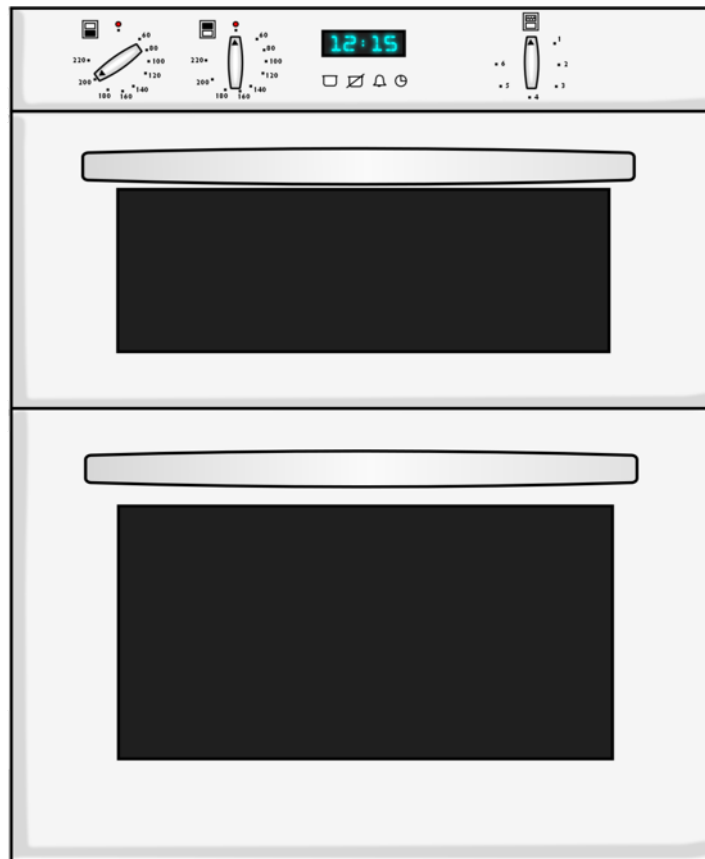


**7** Put the pastry circles into a cupcake tin and add a teaspoon of jam to each.



8

Cook the tarts in the oven for 20-25 minutes until the pastry is golden.



9 Cool the tarts on a wire rack, then *enjoy!*

