

Jam Tarts

Shop Bought Shortcrust Pastry and Jam

Ingredients:

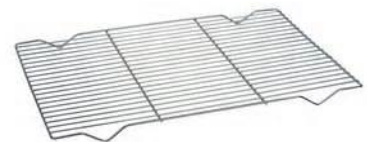
- 1 Packet Shortcrust Pastry
- Jam or Lemon Curd: Flavour of Your Choice



Method:

1. Preheat the oven to 200°C or Gas Mark 6.
2. Weigh and measure out all ingredients accurately.
3. Lightly flour the work surface and cut the pastry in half.
4. Roll out the shortcrust pastry onto a floured work surface, using a floured rolling pin. Always roll forward, turning the pastry and roll the pastry to approximately 0.5cm thick.
5. Using a pastry cutter, cut round shapes from the pastry and press into a 12 hole cake tin.
6. Repeat with the other half of the pastry.
7. Put a small amount of jam or lemon curd to each pastry case using a teaspoon, do not overfill.
8. Cut out some pastry shapes from the remaining pastry and add to the top of the jam tarts.
9. Bake in the oven for 15 minutes until golden brown.
10. Leave to cool in the cake tin for 5 minutes before removing.
11. Remove with a palette knife and place onto a cooling rack.

Please bring container to take your jam tarts home in.



Adaptations:

- Use different flavoured jam.
- Fill the tarts with fresh fruit and glaze.