

Jam Tarts

INGREDIENTS

500g sweet short crust pastry
Jam (you can use apricot,
blackcurrant and strawberry)

METHOD

1. Roll out the short crust pastry on a lightly floured surface to just under the thickness of £1 coin.
2. Stamp out 20 x 5cm circles using a pastry cutter and line two mini muffin tins (or make in 2 batches).
3. Prick with a fork and spoon 1 tsp jam into each.
4. Stamp out shapes from the leftover pastry to decorate the tarts.
5. Bake at 200C/180C fan/gas 6 for 12-15 mins, until the pastry is golden.
6. Allow to cool, serve and enjoy!

