

# Jam Tarts

## Ingredients

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- 100g all purpose/plain flour
- Pinch of salt
- 50g butter/ margarine, cubed
- 2-3 tbsp cold water



## Method

### Making the pastry

1. Preheat the oven to 180°C/ 350°F/Gas 4.
2. Lightly grease a 12 hole tart mould with a little butter using a **pastry brush**.
3. Place the **flour, butter** and **salt** into a **large clean bowl**.
4. Rub the butter into the flour with your **fingertips** until the mixture resembles fine breadcrumbs, working as quickly as possible to prevent the dough becoming warm.
5. Add the **water** to the mixture and using a cold knife stir until the dough binds together, add more cold water a teaspoon at a time if the mixture is too dry.

### Assemble the Pies

6. Roll out the pastry onto a **lightly floured work** surface and roll to a ¼" /0.5cm thickness.
7. Using a **cutter** , cut circles from the pastry just slightly bigger than the holes in the prepared tart mould. **Gently press** one disc into each hole.
8. Place a **heaped teaspoon** of jam or lemon curd into the pastry lined tins. **Be careful not to overfill as the jam will spill out when hot and burn.**
9. Repeat until all the pastry is used up - you can squish the pastry trimmings back together and re-roll several times, so don't worry, just make sure you rest the pastry circles before cooking.
10. Bake in the preheated oven for **15 mins** or until golden brown.
11. Remove from the oven and leave to cool completely, do not eat while hot or you may burn your mouth, the jam stays hot for a long time.