## How to make jam tarts

## You will need

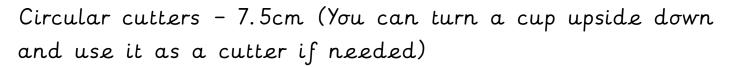
Ready to roll short-crust pastry (All supermarkets sell this for approx. £1.25 and you will usually find it in the fridge

section near the butter)

Raspberry jam

Metal teaspoon

Long rolling pin



Metal bun tray

Oven (200°c)

- 1. First roll out the pastry with the long rolling pin.
- 2. Next cut into rounds using the circular cutter.
- 3. Then put each round into the bun tray.
- 4. After that add a little jam into each one but do not over-fill.
- 5. Put the tarts into the oven and bake for 15 minutes.
- 6. Finally leave your tarts to cool and then enjoy!

SAFETY NOTE: Ovens can be very hot! Ask an adult to use the oven.

## How to make short-crust pastry

## You will need

- 225g plain flour
- · 100g butter, diced
- · pinch salt
  - Sift the flour into a large bowl, add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs.
  - 2. Stir in the salt, then add 2-3 tablespoons water and mix to a firm dough. Knead the dough briefly and gently on a floured surface. Wrap in cling film and chill while preparing the filling.