

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

Circular cutters - 7.5cm (You can turn a cup upside down and use it as a cutter if needed)

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

1. 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.