

Kate Barmby's

Jam Tarts



So many people's first memories of baking are making jam tarts with a parent and grandparent, here's my quick and easy recipe.

Ingredients:

- 12 teaspoons jam (of your choice of flavour)
- 25g caster sugar
- 250g plain flour
- Pinch salt
- 125g block margarine or chilled butter, diced
- Approximately 90ml cold water

Tip

- To make this recipe even simpler use shop bought pastry
- Do not overfill your tarts as they will boil over as they cook
- To make smiley face decorations cut the shapes out of the pastry scraps and bake them separately for just a few minutes. Apply them to the top of the tarts whilst the jam is still slightly warm

Cooking Instructions

1. Pre-heat the oven to 200°C (fan 180°C, gas mark 4).
2. Grease a 12 hole cupcake tray.
3. Combine the flour and sugar in a mixing bowl and rub in the margarine or butter until it resembles fine breadcrumbs.
4. Mix in the water a little at a time until the ingredients come together as a dough.
5. Tip the dough on to a lightly floured work surface and knead it briefly. Roll out the dough to a thickness of approximately 5mm and cut circles using a pastry cutter that fit the holes in your cupcake tin.
6. Line the holes in your cupcake tin with the pastry rounds.
7. Put the 1 teaspoon of jam into the centre of each of the pastry rounds and bake in the pre-heated oven for 12-15 minutes.
8. Leave the tarts to cool in the tin for 5 minutes before transferring to a cooling rack.



Love Kate x