

Jam Tarts (Makes 6)

Ingredients:

- 45g / 1½oz Butter
- 90g / 3oz Self Raising Flour
- A couple of table spoons of water
- Jam

Method -

- Preheat the oven to 200C/400F/Gas 6.
- Grease a Muffin Tin.
- Weigh the flour into a bowl.
- Chop the butter into small pieces and rub into the flour until it resembles breadcrumbs.
- Stir in a few tablespoons of water to form a dough - be careful you do not want it too wet and sticky.
- Roll out on a lightly floured surface. Use a pastry cutter to cut out 6 circular shapes.
- Put each pastry case into an individual cupcake tray. Add a teaspoon of jam to each case - not too much or it will ooze everywhere.
- If there is any leftover pastry, re-roll it and cut smaller shapes, strips / stars etc, and put over the jam to act as the lids.
- Put the tray of tarts into the oven and cook for about 20 minutes, or until the pastry has gone pale brown (check the tarts after 15 minutes).
- Remove from oven and allow to cool on a wire rack.
- Enjoy on their own or with Cream / Ice Cream / Custard.

