

## Jam Tarts

### Ingredients

1 pack shortcrust pastry  
1 Jar Jam or lemon curd



**Aim Higher** - improve the appearance of your jam tarts by adding decorative shapes

### Equipment

Rolling pin  
Fluted pastry cutter  
Bun tin

**\*\*Remember to bring a container to take your food home\*\***

Oven temperature: 200°C or 180 °C fan or Gas mark 6

### Method:

1. Preheat oven
2. Roll out the shortcrust pastry on a lightly floured surface to the thickness of £1 coin. Stamp out 12 x circles using a round pastry cutter and place them into the holes of a bun tin.
3. Prick the pastry with a fork and spoon 1 tsp jam onto each pastry circle. **Do not use too much jam or it will bubble over during cooking.**



- Aim Higher** Stamp out shapes from the leftover pastry to decorate the tarts.
4. Bake for 12-15 mins, until the pastry is golden.
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