# Jam Tarts

**Ingredients**
- 1 pack shortcrust pastry
- 1 Jar Jam or lemon curd

**Equipment**
- Rolling pin
- Fluted pastry cutter
- Bun tin

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

**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.