



Queen of

jam tarts

To make 24 tarts you'll need:

2 cups (250g) all purpose/plain flour

7 tbsp butter

3 tbsp water

Strawberry jam

Large mixing bowl

Tablespoon



Plastic wrap or cling film

Rolling pin

Round pastry cutter

Muffin pan

Small cookie cutters

Wire cooling rack



TO MAKE
THE PASTRY...

Put the butter and flour into a bowl. Use your fingers to rub them together until the mixture looks like breadcrumbs.



Add three tablespoons of water to the mixture a little at a time. You can measure it all into a measuring cup first if you like.



Bring the mixture together into a ball using your hands, but be careful not to overwork it. The sides of the bowl should now be clean.



Wrap your pastry in plastic wrap or cling film and chill it in the fridge for half an hour, or until firm.



NOW TO MAKE
THE JAM TARTS!

Preheat the oven to
400°F (200°C). Roll
out the pastry to
1/8in (4mm) thick.



Cut circles with a
pastry cutter. Save
the scraps to cut
shapes for the top.





Press the pastry circles into the muffin pan. The edges should stick out a bit.



Spoon jam into the pastry crusts until they are half full. Use small cookie cutters to cut out shapes for the tops from the pastry scraps.





Place the pastry shapes on top of the jam. Bake in the oven for about 15 minutes, then transfer to a wire rack to cool.