

# Jam Tarts

## Ingredients

200g Plain flour  
8-10tsp water (at school)  
Jar of flavoured jam or lemon curd  
100g hard margarine

PLEASE BRING TO SCHOOL A TAKE HOME DISH THAT WILL SEAL.

## Method

1. Put the oven on at 190°C – Gas mark 5.
2. Sieve the flour into large bowl.
3. Cut the margarine into small pieces and add to flour.
4. Rub in with fingertips to resemble breadcrumbs
5. Add water mix together with a palette knife into dough  
(add extra water if mixture not sticking)
6. Flour the table and roll out the dough thinly and evenly
7. Cut out the pastry with the large pastry cutter
8. Place each cut out pastry circle in the tart tray
9. Add 1tsp of jam into the centre of each pastry circle
10. Cook in oven for 10-14mins