

JAM TARTS

250g plain flour, plus extra for dusting
125g diced butter plus extra for the tin.
1 medium egg
100g jam, fruit curd or marmalade
of your choice



Method

1. Put the flour, butter and a pinch of salt in a bowl and rub them together with your fingertips.
2. When the mixture looks and feels like fresh breadcrumbs, stir in the egg with a cutlery knife.
3. Add 1 tbsp cold water, then start to bring the dough together in one lump with your hands - try not to knead it too much.
4. Add 1 more tbsp of water if it's not coming together, but try not to add more than that.
5. Heat oven to 200C/180C fan/gas 6.
6. Butter a 12-hole tart tin, then dust your work surface with flour.
7. Roll out the pastry so it's about the thickness of a £1 coin, then use a straight or fluted round cutter to cut out 12 circles, big enough to line the holes in the tin.
8. Dollop 1-2 tsp of your chosen filling into each one and, if you like, cut out little pastry shapes for the top
9. Bake for 15-18 mins or until golden and the filling is starting to bubble a little.
Leave to cool in the tin for a few mins then carefully transfer to a wire rack to cool completely.