

## JAM TARTS



### You will need:\*

- 250gm plain flour
- 125gm butter, diced
- 3-4 tablespoons water
- Strawberry jam

### To make:

1. Preheat oven to 180°C. Grease muffin tray.
2. Sieve the flour into a mixing bowl and add the cubed butter.
3. Rub the flour and butter together until the mixture resembles breadcrumbs.
4. Add the water a little at a time and gently knead until a firm dough forms.
5. Sprinkle a little flour onto your work surface. Flatten and roll out the dough to 5mm thickness.
6. Cut circles out of the dough and place them into the muffin tray.
7. Place jam into a squeeze bottle and drop approximately one tablespoon of jam into the middle of each tart.
8. Optional: Cut decorative shapes from the remaining dough and place onto the top of the jam.
9. Bake for 15-18 minutes until the tarts are lightly golden

<https://childhood101.com/cooking-with-kids-baking-jam-tarts/>