

Jam tart recipe

Follow this simple recipe to make some delicious jam tarts to share at snack time

What you need

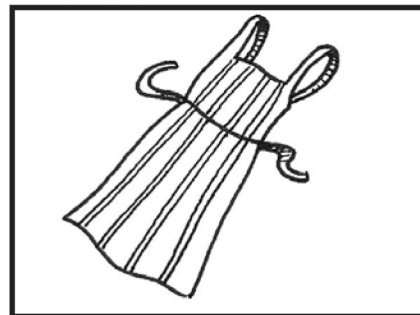


Ingredients: 100g plain flour;
50g soft margarine; cold water; jam.

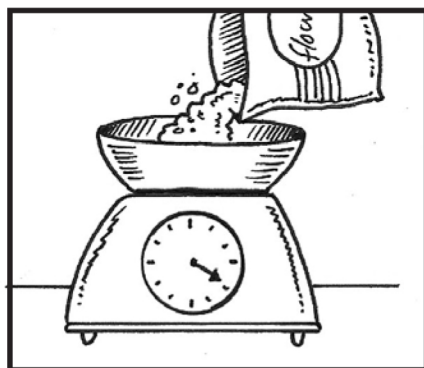


Utensils: Aprons; scales; plastic bowl; blunt knife; jug; rolling pin; pastry board; jam-tart cutter; jam-tart tin; teaspoon; wire cooling rack.

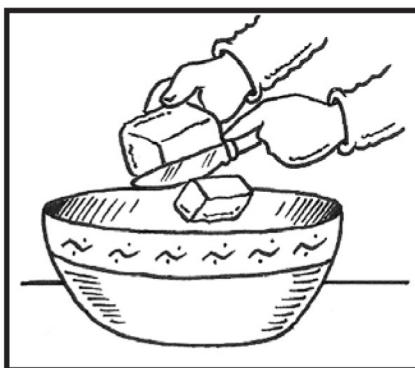
What to do



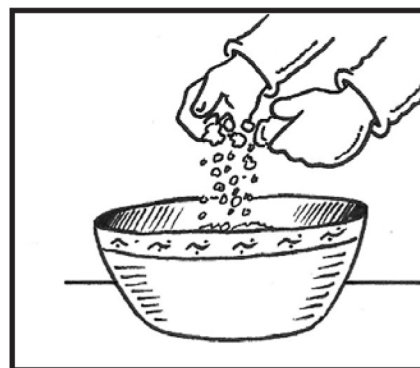
1 Put on an apron.



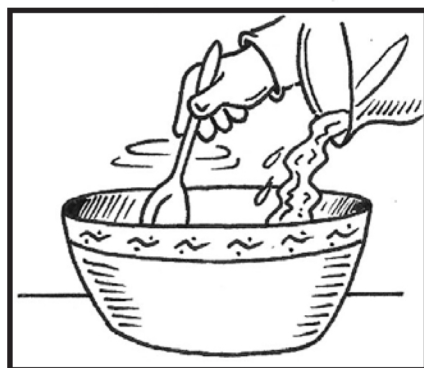
2 Weigh the flour and put it in a bowl.



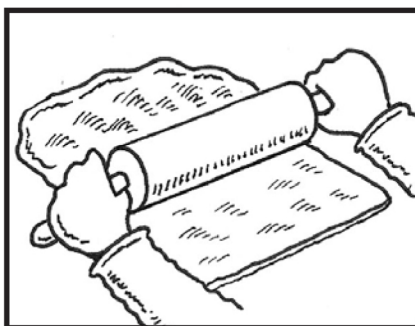
3 Weigh the margarine, cut it into small pieces and put it in the bowl with the flour.



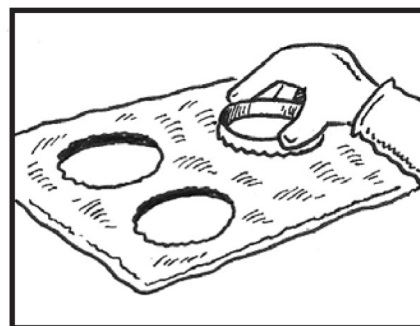
4 Rub the flour and margarine together until the mixture looks like breadcrumbs.



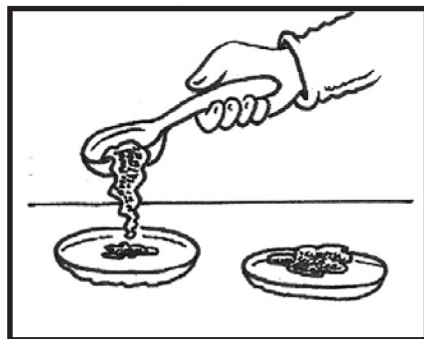
5 Put some water in a jug and pour a little bit into the mixture. Stir it with a wooden spoon. Keep adding water slowly until you make a dough.



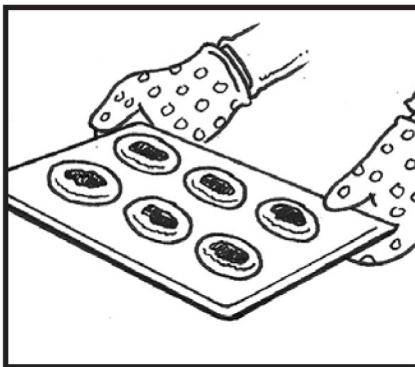
6 Roll out the dough on the board.



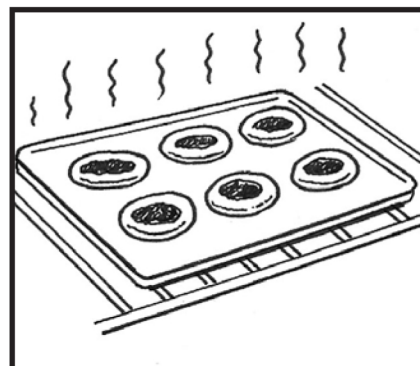
7 Cut out the tart cases and put them in the tin.



8 Add a teaspoon of jam to each tart case.



9 Ask an adult to put the tarts in the oven (200°C/400°F or Gas Mark 6) for approximately 15 minutes.



10 Ask an adult to put the tarts on a wire rack to cool.