

## Jam Tarts

Ingredients:- ( makes 12 tarts - 3 each for 4 children)

Choice of either Raspberry, strawberry, blackcurrant jam, or lemon curd

100g Plain flour

50g margarine

25g caster sugar

Cold water to mix to a stiff dough

### Method:-

- Heat oven to 200°C - grease tin in required.
- Place flour & sugar into bowl
- Rub margarine into flour
- Add sufficient cold water to form a stiff dough (1-2 tablespoons)
- Roll out onto a floured surface
- Cut into rounds using appropriate sized cutter to fit tin - place circles into tin
- Place tsp of jam or lemon curd in each, do not overfill,
- Bake for 15 mins