

## **Jam Tarts**

### **Ingredients**

**115g Butter**  
**230g self raising flour**  
**a pinch of salt**  
**3 tbsp approx. cold water**  
**a jar of strawberry or another jam**

### **Method**

- 1 Grease your tart baking sheet with extra Butter and pre-heat the oven to 350°C.**
- 2 Cut the Butter into small chunks and add to the flour and salt.**
- 3 Rub in the Butter until the mixture resembles fine breadcrumbs.**
- 4 Add the water gradually and mix until the mixture forms a firm dough. Then roll out on a floured board to 0.5cm thickness.**
- 5 Use a pastry cutter to cut out circles, and then place them on the baking tray. Add a small quantity of jam in the centre of each tart.**
- 6 Bake in the oven for 15 minutes or until the pastry is a golden brown.**