



Tigers Recipe Card : Jam Tarts

Sticky jam tarts can also be made using marmalade for a nice change. Make individual tarts or one large one to slice and serve with custard, yummy!!

Ingredients:

85g/3oz unsalted butter or margarine

170g/6oz self-raising flour, plus extra for dusting

20 tsps jam or marmalade

Method:

1. Heat the oven to 220C/400F/Gas 6
2. Rub together the butter or margarine with the flour until mix resembles breadcrumbs
3. Stir in a little water to form a dough
4. Roll out on a lightly floured surface
5. Cut out approx. 15 rounds (use a cup if you don't have a cutter)
6. Place each round into a greased holed cake tray
7. Add a teaspoon of jam or marmalade to each case, not too much or it will bubble over
8. If there is any leftover pastry re-roll it and cut out shapes of stars or circles to make lids for each tart.
9. Place in the oven for about 30 minutes until pastry is golden
10. Cool on a wire rack. Be careful, the jam will be very hot!

