

Jam Tarts

Ingredients:

- 75g Plain Flour
- 25g Wholemeal Flour
 - 25g Lard
 - 25 g Margarine
- 2 tablespoons Water
- 3 tablespoons Red Jam

Equipment:

- Mixing Bowl
- Palette Knife
 - Sieve
- Measuring Jug
- Tablespoon
- Teaspoon
- Bun Tin

Method:

1. Light oven 220°C/Gas 7, collect ingredients and equipment
2. Sieve the flour, cut the fat and add
3. Rub the fat in quickly using fingertips
4. Add water and mix quickly and lightly into a firm dough
5. Turn onto a floured surface and knead gently to make smooth
6. Turn over and roll out thinly
7. Cut into rounds and line patty tin
8. Re-roll the rest of the pastry to make nine tarts
9. Place a teaspoon of jam into the centre of each pastry case and bake for 10 - 15 minutes

