

# Traditional Jam Tarts

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Serves: 12

Prep Time: 30 mins

Oven Temp: 350°F / 180°C / Fan 160 °C /  
Gas Mark 4

Cooking Time: 20 mins



## Ingredients

### Pastry Crust

Qty	Ingredient
8 ounces	Plain flour
4 ounces	Unsalted butter
pinch	Salt
2-3 tablespoons	Water; cold

### Filling

Qty	Ingredient
1/2 jar	Strawberry jam



## Method

### Step Instruction

- 1 Put the flour, cubed butter, and the pinch of salt into a mixing bowl.
- 2 Working as quickly as you can, rub the butter into the flour with your fingertips until the mixture resembles fine breadcrumbs.
- 3 Add the water 1 tablespoon at a time to the mixture and using a cold knife stir to bind the pastry together. Stop when the pastry comes together so it is not too sticky.
- 4 Wrap the dough in clingfilm and chill for a minimum of 15 minutes, up to 30 minutes.

### Assembling the tarts

### Step Instruction

- 1 Preheat the oven to 350 F/180 C Gas 4. Lightly grease a 12-hole tart mold with a little butter.
- 2 The dough can also be made in a food processor by mixing the flour, butter, and salt in the bowl of the processor on a pulse setting. Add water and wrap as above.
- 3 Unwrap the pastry onto a lightly floured work surface and roll to a 1/4-inch thickness.

- 4 Using a tart cutter or cup, cut circles from the pastry just slightly bigger than the holes in the prepared tart mould. Gently press one disc into each hole.
- 5 Place a heaped teaspoon of jam or lemon curd into the pastry-lined tins. Be careful not to overfill as the jam will spill out when hot and burn.
- 6 Repeat until all the pastry is used up—you can squish the pastry trimmings back together and re-roll several times, so don't worry, just make sure you rest the pastry circles before cooking.
- 7 Bake in the preheated oven for 15 mins or until golden brown. Remove from the oven and leave to cool completely.
- 8 Once cooled, serve and enjoy!

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