Jam Tarts

Ingredients

400g plain flour

250g margarine

2 tablespoons caster sugar

I egg

Selection of jams

Utensils

Scales

Bowl

Sieve

Wooden spoon

Small cup

Fork

Baking tray

Cutters

2 tea spoons

Method

Turn the oven on to 190C/375F/gas mark 5. Butter and flour a baking tin.

Put the bowl on the scales and weigh the margarine. Place the sieve on the bowl, zero the scales and weigh the flour into the sieve. Sift the flour and then add the sugar. Rub in until it looks like breadcrumbs. Remember to use your finger tips and thumb and tickle the margarine to begin with. *(Shower with the flour.)*

Break the egg into a cup and beat with a fork. Add to the mixture and stir with the fork until the mixture begins to form a dough. Push all the mixture off the fork and bring together into a ball with your hands. Give it a quick knead.

Sprinkle some flour over the work surface and break the pastry into two. Using a rolling pin roll the pastry until it is roughly 3-4mm thick.

Place the cutter on the edge of the pastry and cut out as many shapes as you can. Remember to cut the shapes as close as possible to each other so you get lots of them. Place them in the baking tray. Knead the pastry to bring it back together and reroll.

Using two spoons get the jam onto one spoon and push it off with the other into the pastry cup. Make sure they are not over-filled.

You should get 24 tarts from the mixture. Put in the oven and cook for roughly 20 minutes or until the pastry is golden.