

Preparation time: 45 minutes

Cooking time: 12-15 minutes

Overall inc. cooling: 1.5 hours

Makes: 12-18 tarts, depending on size

### Ingredients

225g sifted plain flour

100g chilled butter, diced

75g icing sugar

4 - 5 tbsp water

Jam or lemon curd for the filling

Extra butter for greasing the cake tins

### Method

1. Set your oven to gas mark 6, 200°C, fan 180°C
  2. Grease a 12 position tart tin
  3. Sift the flour into a large bowl
  4. Add the chilled, diced butter and rub together until the mixture resembles fine breadcrumbs
  5. Add the icing sugar and stir through well using a knife
  6. Add the water to the mixture a little at a time, stirring with the knife after each addition
  7. If the mixture is looking wet, do not add all the water. If too dry, add a little more water
  8. Bring the dough together into a ball
  9. Wrap the ball of dough in cling film and chill in the fridge for 30 minutes to relax
  10. Lightly flour a rolling board and rolling pin and roll the dough out to the thickness of a £1 coin
  11. Cut circles with a cutter about 1½ - 2cm larger than the indentations in the tin
  12. Put a circle of dough into each indentation and fill almost to the top with your filling of choice
  13. Put the tin in the oven for 12 – 15 minutes until the pastry is slightly brown and the filling is bubbling
  14. Bring the tin out of the oven and leave to cool for 10 minutes
  15. Remove the tarts from the tin onto a cooling rack and let them cool fully
  16. Store in an airtight container.... If they last that long!
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# Jam Tarts

Brigades @ Home – 01/05/2020

## Ingredients

- 225g plain flour
- 100g butter
- 75g icing sugar
- 4 – 5 tbsp water
- Jam or lemon curd
- Extra butter for greasing the tin



## Utensils

- Bun tin & Scales
- Sieve, Knife & Large bowl
- Cookie cutter slightly larger than the bun tin holes
- Rolling board & Pin
- Cooling rack & Oven gloves
- Airtight container
- Oven: 200°C / 180°C fan



## 1.

Weigh the 225g of plain flour into a sieve over the large bowl. Sift it into the bowl



## 2.

Weigh in the 100g of diced butter



## 3.

Rub the butter into the flour with your fingertips until it looks like small breadcrumbs



## 4.

Weigh the 75g of icing sugar into the mixture and stir through thoroughly with the knife



## 5.

Add the 4 – 5 tablespoons of water a tablespoon at a time, mixing with the knife after each addition  
Use more or less water depending on how dry or wet it looks



## 6.

Bring the dough into a ball



## 7.

Wrap the dough in cling film and chill it in the fridge for 30 minutes



## 8.

Grease the bun tin



## 9.

Flour the rolling board and rolling pin



## 10.

Roll the dough out until it is about the thickness of a £1 coin. Cut out circles with the cutter



## 11.

Put the dough circles into the holes in the greased bun tin



## 12.

Spoon your filling of choice into the cases



## 13.

Make sure the cases are almost full

You could use jam, lemon curd, or another filling of your choice!



## 14.

Put into the oven for 12 – 15 minutes until the pastry is light brown and the filling is bubbling

Leave to cool in the tin for 10 minutes



## 15.

Move the tarts onto a cooling rack and leave to cool completely



## 16.

Enjoy

Store your tarts in an airtight container

