**Jam Tarts**

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!
Sweet Shortcrust Pastry recipe from The Cookery Year by Gary Rhodes, Page 305
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