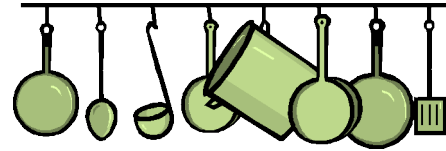


## Jam Tarts



### INGREDIENTS

Self-raising flour, margarine, jam, sugar and water.

### DIRECTION

To make the pastry, mix together 8oz of flour along with 4oz of margarine until the mixture is breadcrumb-like. Then add a spoonful of sugar and add water bit by bit until the mixture becomes dough-like.

Roll out the dough with a rolling pin and then use cutters to make the 'tart' shapes. Grease the baking trays and then add the shapes onto it. Add a small amount of jam onto each tart and then place into the middle of a pre-heated oven, 190°C / 375°F / Gas Mark 5 for 20 minutes or until cooked.

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