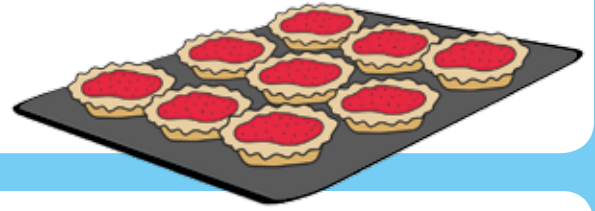




# Jam Tarts



Use this recipe to practise measuring.  
Ask an adult to help you.

Makes 12 Jam Tarts.

## 1. Measure out:



110 g

plain flour



1 cup

jam



$\frac{1}{4}$  cup

water



55 g

cooking margarine  
(softened)

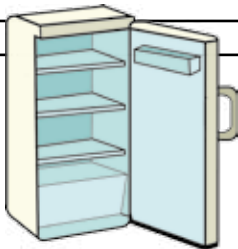


55 g

vegetable fat / lard  
(softened)

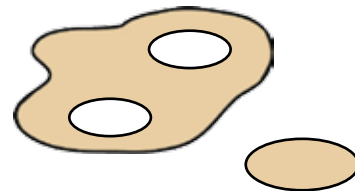


Mix in a bowl to  
make a dough.



2. Wrap in cling film. Put in the  
fridge for 30 minutes.

3. Roll the pastry very flat.  
Cut out circles.



4. Lay the circles in a muffin tin.  
Spoon in the jam.  
Ask an adult to bake them at 180°C for  
20 minutes until lightly golden brown.

