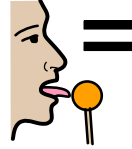
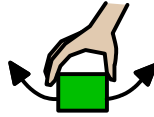


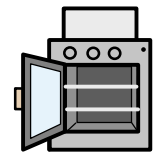
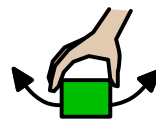
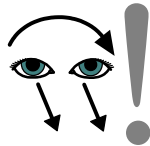
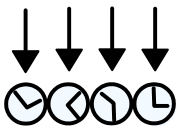
Follow the recipe to make jam tarts.



You can use any flavour jam you



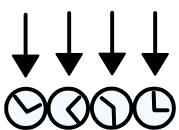
like.



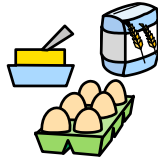
Always be careful when using the oven



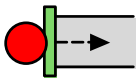
because it is hot. Ask for help and



always wear oven gloves.



Ingredients



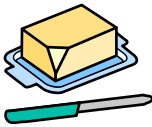
- ready



- made



- pastry (puff or shortcrust)



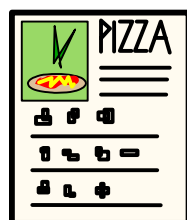
- butter



- flour



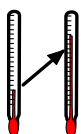
- jam



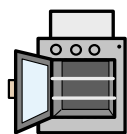
Jam

Tart

Recipe



Preheat



oven

to

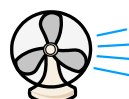
190°C

190C

/

170°C

170C



fan

/



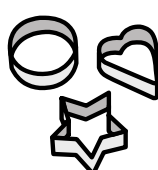
Gas 5



Find



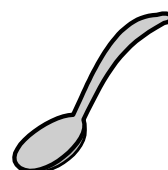
rolling pin,



cutter,



cake tray,



spoon

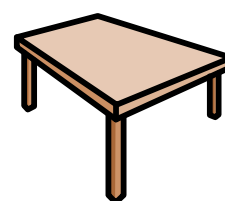


Sprinkle

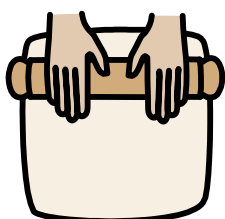


flour

on



table

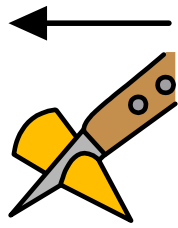


Roll out

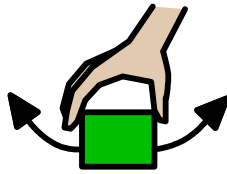
the



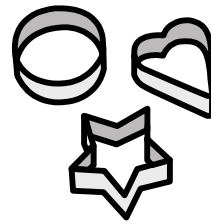
pastry



Cut



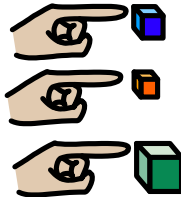
using



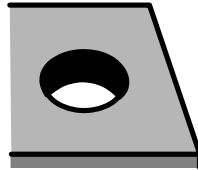
cutters



Grease



each



hole



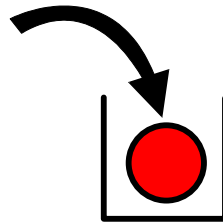
of cake tray



Put



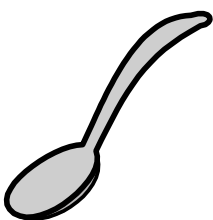
pastry



into



cake tray



Spoon



in a

spoonful

of



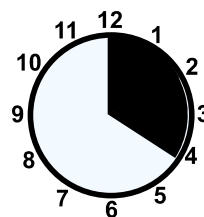
jam

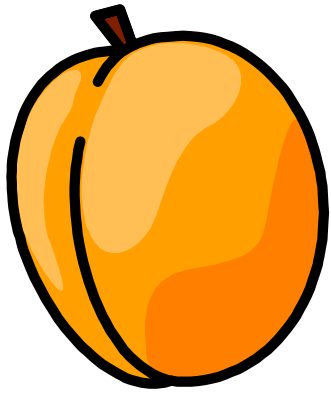


Bake

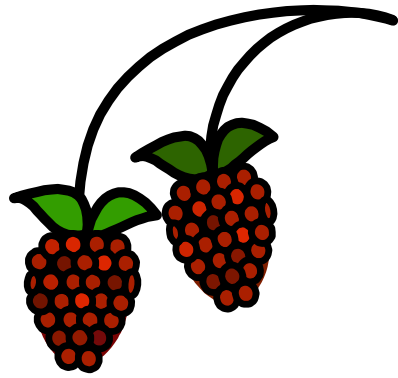
for

20 minutes

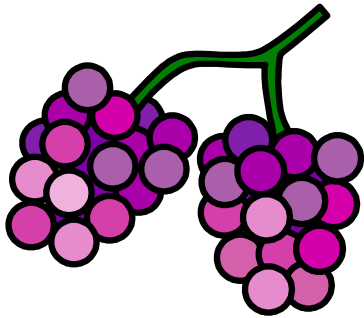




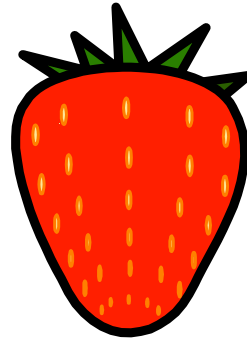
apricot



raspberry



blackberry



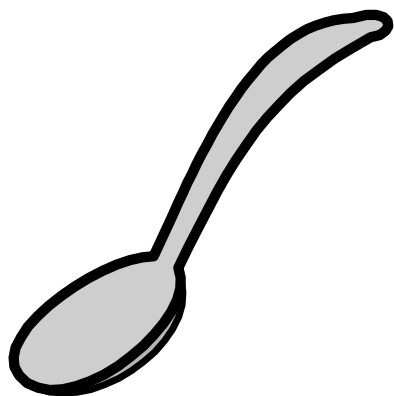
strawberry



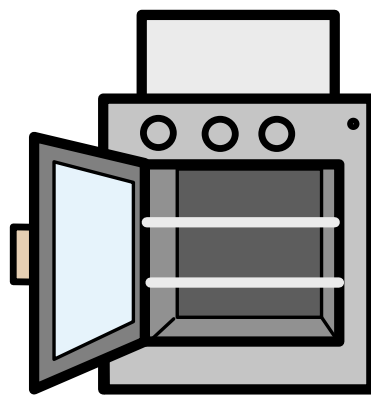
jam



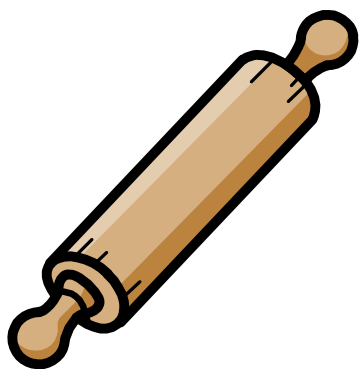
pastry



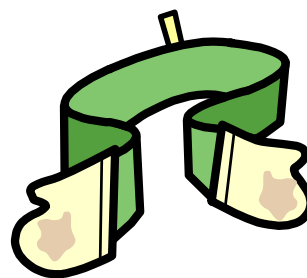
spoon



oven



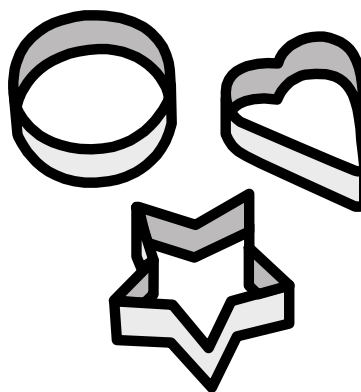
rolling pin



oven gloves



cake tray



cutter