

Easy Valentines Jam Tarts

Suitable For All Ages



Designed By Teachers



Teaching the World to Play



You will need an adult to help
you

You will need:
Ready-Made Shortcrust Pastry
Flour for dusting
Your choice of flavoured jam
Rolling pin
tea spoon
12-hole tart tin
Cutters or a knife

Steps:

Dust your work surface with
flour and heat your oven to
200c/ 180c fan/ gas 6.

Roll out your pastry to the
thickness of a £1 coin and cut
12 big circles to go in the tin

Once in the tin, dollop 1-2 tsp of
your jam in each tart

With the remaining pastry, cut
out little hearts and pop them
over the top of the jam

Bake for 15-18 minutes and then
leave to cool before tucking in