



Get baking!

Be the king or queen of hearts with these tasty tarts

Makes 12 tarts

Prep: 15 mins | Bake: 15-20 mins

Mmmm!

What you'll need

- 175g plain flour
- 75g butter
- 2 tablespoons of sugar
- Pinch of salt
- 50ml cold water
- 12 dollops of jam

You'll also need a bun tray to bake your jam tarts in!

- 1 Pre-heat the oven to 200°C/gas mark 6 (for fan ovens, pre-heat to 180°C).
- 2 Sift the flour into a mixing bowl and add the sugar and salt.
- 3 Chop the butter into small pieces and add to the mixing bowl. Rub the mixture together with your fingertips until it looks and feels like breadcrumbs.
- 4 Slowly add the water to the mixture (you might not need it all), mixing it all together to form a dough.
- 5 Roll the dough out onto a floured surface with a rolling pin. Keep rolling until it's about half a centimetre thick (no thicker!).
- 6 Cut out circles using a pastry or cookie cutter. If you don't have one, try using a large cup. Put the pastry circles in the bun tray and gently push them into place.
- 7 Add a dollop of your favourite jam to each one. Pop your bun tray into the oven and bake for about 15-20 minutes.



Remember to let them cool before scoffing!

Tasty jam tarts are perfect for sharing with friends!

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