

What 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

Step By Step Guide:

- 1. Dust your work surface with flour and heat your oven to 200c/ 180c fan/ gas 6
- 2. Roll out your pastry to the thickness of a £1 coin and cut 12 big circles to go in the tin
- 3. Once in the tin, dollop 1-2 tsp of your jam in each tart
- 4. With the remaining pastry, cut out little hearts and pop them over the top of the jam
- 5. Bake for 15-18 minutes and then leave to cool before tucking in!

Remember to follow us on Instagram @jaquesoflondon for regular updates!

