Jam Tarts

The Queen of Hearts she made some tarts, all on a summer's day.
The Knave of Hearts he stole the tarts and took them clean away!

These simple little tarts with a romantic twist are perfect for a royal wedding party.

You will need:

150g plain flour

1 egg yolk

75g unsalted butter

3 tbsp caster sugar

a pinch of salt

cold water

jam

icing sugar for sprinkling

12-hole bun tin

Method

1. Sift the flour and salt into a mixing bowl.

2. Cut the butter into small cubes and add to the flour. Quickly press each cube flat between your fingers and then rub the butter into the flour until the mixture resembles fine breadcrumbs.

3. Add the caster sugar and egg yolk and stir in with a wooden spoon until the mixture is stiff.

4. Add the cold water a tablespoon at a time, stirring until the mixture comes together into a ball.

5. Knead briefly with your hands and then cover with plastic food wrapping and chill in the fridge for 15 minutes.

6. Preheat the oven to 190°C/375°F/Gas Mark 5.

7. Dust a board or worktop with a little flour, and roll out the pastry to a thickness of about 3mm.

8. Use a circular cutter to cut out 12 rounds of pastry and place them into the bun tin, pressing in gently.

9. Add a teaspoonful of jam to each pastry circle.
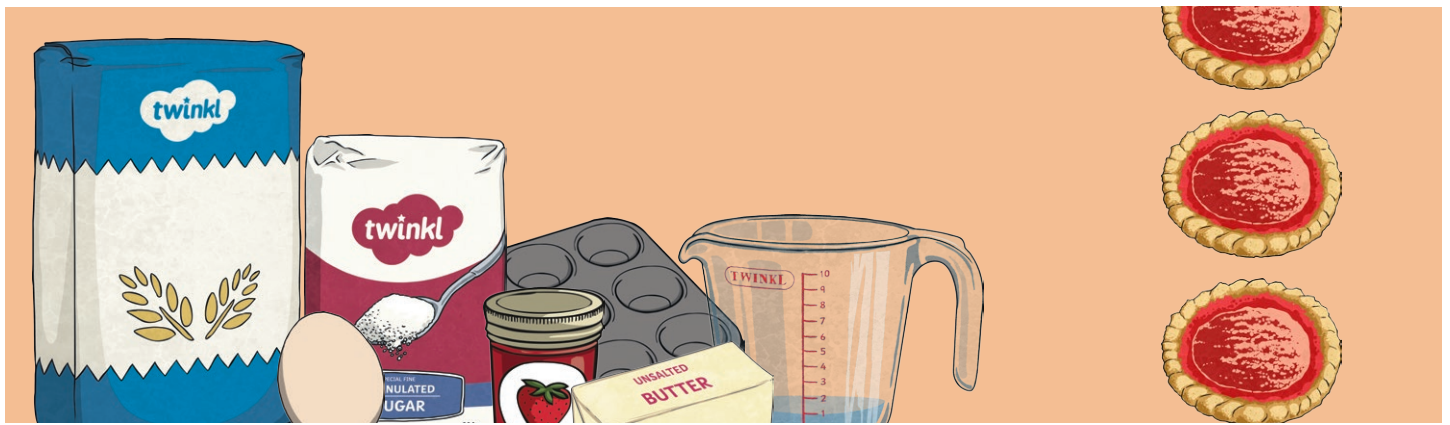
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10. Bake the tarts in the centre of the oven for 20 minutes.

11. Cool the tarts on a wire rack.

12. Cut a heart-shaped hole in a piece of paper and use this as a template to dust a heart-shaped patch of icing sugar onto each tart.

Hints and Tips
- Pastry works best with cold ingredients, so make sure the butter and water are cold before you start, and handle the pastry as little as possible and with cool hands.

- Instead of an icing sugar heart, you could cut heart shapes from the leftover pastry and place these on top of the tarts before baking.

- Use you preferred flavour of jam.

- To save time, you can use ready-made shortcrust pastry.

- Hot jam is very hot – so make sure the tarts have cooled before you tuck in!