

Granny's Jam Tarts

The Kitchen - evercottage.com

Small, sweet and wonderfully simple, jam tarts were the kind of treat that could turn an ordinary afternoon into something special. Made with homemade pastry and a spoonful of jam, they belonged perfectly in the kitchen of The Old Ranch and now here at Ever Cottage.

Ingredients

For the pastry:

- 250g plain flour
- 125g butter
- 60g caster sugar
- 1 egg yolk
- 1–2 tablespoons cold water

For the filling:

- Your favorite jam — raspberry, strawberry or sweet plum are lovely

Method

- 1 Rub the butter into the flour until the mixture resembles fine breadcrumbs.
- 2 Stir in the sugar.
- 3 Add the egg yolk and enough cold water to bring the mixture together into a soft dough.
- 4 Wrap and chill for about 20–30 minutes.
- 5 Roll the pastry out on a lightly floured surface and cut into rounds.
- 6 Place the rounds into greased small tart or muffin tins.
- 7 Spoon a small amount of jam into the center of each tart, don't overfill, as the jam will bubble as it cooks.
- 8 Bake at **180°C** for approximately **12–15 minutes**, until the pastry is lightly golden.
- 9 Allow to cool before serving.