



Jam



Tarts



Mix

87

87



grams



flour,

$\frac{3}{4}$

$\frac{3}{4}$



teaspoon



sugar

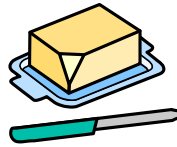
and

43

43



grams

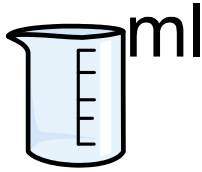


butter.

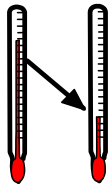


Add

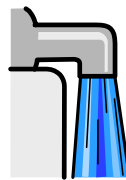
30



ml



cold



water



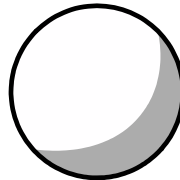
very

slowly and



mix

until it makes a



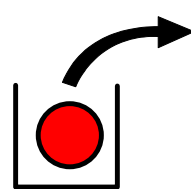
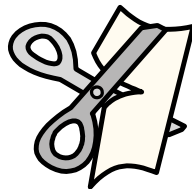
ball.



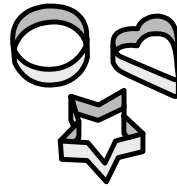
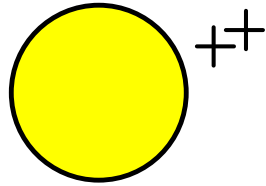
Grease



a bun tray.



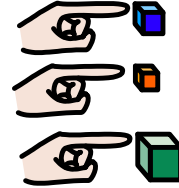
Roll out the pastry and cut out



circles with pastry cutters.



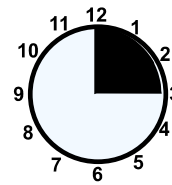
Put them in the bun tray.



Put a teaspoon of jam in each tart.



180°C



Cook at 180 degrees for 10 to 15 minutes.