

PUDSEY'S JAM TARTS

Total cost: £3.10 Per portion: 78p

Everyone loves classic Jam Tart. It's easy to make, easy to bake and easy to eat of course!

This is a great one for you to get creative with, check out the Top Tip below... we'd love you to share your creations with us!

You will need:

1 sheet of ready rolled short crust pastry
12 tsp of jam

Recipes



Let's get jamming:

Makes 12 small/6 large

Step 1

First, turn the oven to 180 degrees (fan).

Step 2

Roll out the pastry.

Step 3

Use an upside down cup or cookie cutter, cut out 12 small circles and add them to a greased mini muffin tray, pushing them into the corners and edges until they form little cups.

Step 4

Dollop a teaspoon of jam into the centre of each one.

Top tip:

You could use the leftover pastry and a knife to create little Pudsey bear heads and pop one on top of each tart. How else could you decorate?

Step 5

Finally, place them in the oven for 20 minutes.

Step 6

Then remove, leave to cool before popping them out for later.

BEAR-ILLIANT IDEA!

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*Fearne
& Rosie*

