

Jam Tarts

Ingredients

1 dessert spoon of jam per tart

100g Loprofin Mix

50g butter, at room temperature

1 teaspoon baking powder

Cool water, to mix

Oven temperature: 190°C/375°F/Gas Mark 5



Method

1. Place the Loprofin Mix and baking powder into a large bowl.
2. Rub in the butter until the texture resembles coarse breadcrumbs.
3. Gradually add a sufficient amount of water to create a soft, manageable dough.
4. Place the pastry mixture on a sheet of greaseproof paper and lightly knead for 30 seconds to form smooth dough.
5. Roll out the dough and cut out tartlet shapes.
6. Use to line 12 tartlet tins.
7. Spoon 1 dessertspoon of jam into each tartlet.
8. Put the tarts into the oven and bake for 10-12 minutes.
9. Remove from the oven and cool on a wire tray.
10. When cooled, dust with icing sugar.

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