

The Queen of Hearts

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.

The King of Hearts
Called for the tarts,
And beat the Knave full score.



The Knave of Hearts
Brought back the tarts
And vowed he'd steal no more.



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Recipe for Jam Tarts

Something to do over the long weekend if you have the ingredients

INGREDIENTS

375g (3 cups) plain flour
260g (1 1/6 cups) unsalted butter, softened
125g (1 cup + 2 tbsp) caster sugar, plus extra for sprinkling
1 large egg, plus 1 beaten egg for glazing
300g jam for the filling

MAKE THE SHORTCRUST PASTRY

Help your child to weigh the flour (375g) out and put it in a large mixing bowl. Measure the butter (260g) and cut into small pieces before adding to

your bowl. Rub together until it looks like breadcrumbs. This is a fun step for children to do if they like getting their hands dirty.



Ask your child to measure the sugar (125g) and add to the bowl. Crack the egg into the bowl.

Mix everything until it starts coming together then tip out onto a lightly floured surface. Fold until the pastry comes together - try not to over mix, as soon as it happily forms a ball you're done. Wrap the pastry up in cling film and pop it in the fridge for 15+ minutes or so.



MAKE THE JAM TARTS

Preheat the oven to 180C/170C Fan/350F and grease a 12 hole muffin tray with oil or butter.

Start with half your pastry dough to make it easier to roll. We used half for these tarts and half for our Jam hearts.

Ask your child to lightly flour your work surface and then roll the pastry out until it is about 3mm thick. When you're rolling it out, be sure to turn it 90 degrees between turns - it helps to stop it sticking to your work

surface, and also ensures you get an even thickness. When it gets a bit bigger, roll it round your rolling pin before rotating it to stop it tearing.



Use a round cutter or an upturned mug, (approximately 10cm) and encourage your child to cut out bases for your tarts. Notice what shape they are. Gently place them in your muffin tray. Use a small ball of pastry to push the tarts down into the holes without tearing the cases.



Using a teaspoon, fill each tart case with some jam.

PHONICS - sound out the word jam phonetically 'j-a-m' using your fingers on your arm if it helps.



Cut out smaller circles or heart shapes if you can of pastry and top your tarts with them. Re-roll out your pastry until you have used up all the

pastry and have 12 tarts.

When you've finished all the jam tarts brush them with a beaten egg to glaze them.



BAKE THE JAM TARTS

An adult should pop the tarts into the oven for approximately 10 minutes. They're ready when they have turned a nice golden brown colour.

Leave them for a minute to cool in the tray then carefully remove each tart from the muffin tin and leave on a wire rack to cool. **Warning! The jam takes a long time to cool.**

Take a photograph of your finished Jam Tarts and email it to me

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