

JAM TARTS

You will need:

- 2 cups all-purpose flour
- 1 cup shortening
- 3 teaspoons white sugar
- 1 teaspoon salt
- ½ cup water
- 1 cup jam

Instructions:

1. Mix flour, shortening, sugar, and salt together in a food processor until mixture resembles coarse crumbs. Add water and mix until a ball is formed. Refrigerate pastry until well chilled, at least 30 minutes.
2. Preheat the oven to 400 degrees F (200 degrees C). Grease 24 shallow muffin cups.
3. Roll pastry out thin; cut into rounds with a cookie cutter. Place each round in a muffin cup. Add 2 teaspoons of jam to each cup.
4. Bake in the preheated oven until golden brown, about 20 minutes. Cool tarts on a wire rack.



Image and recipe from
<https://www.allrecipes.com>



Upload a picture of your Jam Tarts by 10:00 am on Monday, July 13th, to be entered in our baking challenge contest. Check our Facebook page to vote for your favorite one on Tuesday, July 14th.

If no one submits their pics there won't be anything to vote on!