

Extra Fruity Jam Tarts



Ingredients

- 250g short crust pastry
- strawberry jam
- 1 dessert apple
- 1 Tbs lemon juice
- 200g strawberries

Method

Turn the oven on to 180°C. Oil a muffin tin.

Roll out the pastry and cut into large circles.

Push the pastry circles into the muffin tin holes to make cups.

Drop a small teaspoon of jam into the bottom of each pastry cup.

Mix lemon juice into a bowl of cold water.

Peel, core and chop the apple and soak in the lemon water, then drain and pat dry.

Top and chop the strawberries.

Fill the tarts with the apples and strawberries.

Bake in the oven for 20-25 minutes until golden.

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