

Monster Jam Tarts



Ingredients

- 375g pack shortcrust pastry
- ½ jar blueberry jam
- edible candy eyeballs

Method

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

Roll the pastry into a thin sheet.

Use a cutter to cut big flower shapes from the pastry.

Put a pastry flower into each section of the muffin tin and push down to make a cup.

Put a spoonful of jam into each cup.

Bake in the oven for 15 minutes until the pastry is golden.

Cool on a wire rack.

Once cold, add candy eyeballs and serve.

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