

ALIEN-FILLED JAM TARTS

Jam tarts are very easy to make, especially if you use ready-made pastry. They take less than half an hour and are sure to become a family favourite, especially if you add **Gummy Bears** to represent your alien.

Heat oven to 200C/180C fan/gas 6.

Butter a 12-hole tart tin, then dust your work surface with flour. Unwrap and roll your pastry so it's about the thickness of a £1 coin.

Use a straight or fluted round cutter to cut out 12 circles, big enough to line the holes in the tin.

Dollop 1-2 tsp of your chosen jam into each one and, if you like, pop a little Gummy Bear sweet inside.

Bake for 12-15 mins or until golden and the filling is starting to bubble a little.

Leave to cool in the tin for a few mins then carefully transfer to a wire rack to cool completely.

