

ALIEN-FILLED JAM TARTS

Jam tarts are very easy to make - they take less than half an hour and taste delicious! To make your jam tarts even more tasty, you can add a gummy bear to your tart to look like a little alien!

Ingredients:

- 1 x packet of ready-made shortcrust pastry
- A jar of your favourite jam (mine is strawberry)
- A packet of gummy bears

Method:

1. Heat oven to 200C/180C fan/gas 6. **(make sure a grown up helps you with the oven)**
2. Butter a 12-hole tart tin, then dust your work surface with flour.
3. Unwrap and roll your pastry so it's about the thickness of a £1 coin.
4. Use a round cutter to cut out 12 circles, big enough to line the holes in the tin and press the pastry circles into the tin.
5. Dollop 1-2 tsp of your chosen jam into each one and pop a little Gummy Bear sweet inside.
6. Now your jam tarts are ready to bake! Ask a grown up to help you put them in the oven and bake for 12-15 mins or until golden and the filling is starting to bubble a little.
7. Leave to cool in the tin for a few mins then carefully transfer to a wire rack to cool completely.

