

Large jam tart

<u>Ingredients</u>	<u>Equipment</u>	
150g plain flour 40g block margarine 35g white fat 3 tablespoons water (approx.) 2 tablespoons jam	Mixing bowl Knife Sieve Dessert spoon Fork Rolling pin Food scissors Baking tray Pie plate	

Method of making

<u>Step</u>	<u>Process</u>	
1	Wash your hands and put an apron on. Collect your equipment.	
2	Put the oven on to 190°C.	
3	Write your name on the bottom of a pie plate.	
4	Weigh the flour and sieve into a mixing bowl.	
5	Weigh the block margarine and cut up into little pieces. Put it into the mixing bowl with the flour.	
6	Weigh the white fat, cut into pieces and add it to the bowl.	
7	Rub the margarine and white fat into the flour using your fingertips (do not rub it too much).	
8	Add 3 tablespoons of cold water to the bowl and stir in with a knife.	
9	Use one hand to make the mixture into a ball - if it is too dry add a little more water.	
10	Put the pastry ball onto the work table. Sprinkle flour over and roll out into a circle big enough to fit on the pie plate.	
11	Carefully lift the pastry circle onto the pie plate and trim off any extra pastry with a knife.	
12	Lightly prick the bottom of the pastry with a fork.	
13	Spread the jam over the middle of the pastry circle.	
14	Use a pair of food scissors to make the edge of the pastry circle look like a sun.	

15	Stand the pie on a baking tray and put into the oven for about 20 minutes until the pastry is golden brown.	
16	Wash up and clear away.	