



How to make Queen of Hearts Tarts

Ingredients

- Short crust pastry
- Strawberry jam
- Water
- flour

Equipment

- Chopping board
- Rolling pin
- Cooker
- Circular pastry cutter
- Baking tray
- Heart shaped pastry cutter
- Teaspoon
- brush

Instructions

1. Firstly turn the oven onto 200 degrees centigrade.
2. Secondly, carefully sprinkle flour onto the board and rolling pin.
3. Thirdly, gently roll the pastry out onto the board. Keep turning it so it doesn't stick.
4. After that, when the pastry is flat, carefully cut out 2 circles with the circular pastry cutter.
5. Then place one circle onto a greased baking tray.
6. Next cut out a heart shape from the other circle with the heart shaped pastry cutter.
7. Now brush water onto the edges of the pastry circle.
8. Then splodge 1 teaspoon of jam into the heart.
9. Next place the heart shape on top of the jam.
10. Repeat instructions 4-9 until tray is full.
11. Finally bake in the oven for 15 minutes.