

Wessex Rally 2018

Cakes – Class 4 – (11 -16 years)

Jam tarts

For the pastry

125g (4.5oz) unsalted butter, softened

125g (4.5oz) icing sugar

250g (9oz) plain flour plus extra for dusting

A pinch of salt

1 large egg whisked with 2 tablespoons of water

Finely grated zest of 1 Orange

For the filling

1 jar raspberry jam (approx 12 tablespoons)

Preparation method

Place the butter, icing sugar, flour and salt in a food processor and blitz until it resembles fine breadcrumbs (alternatively rub together ingredients by hand)

Whisk egg and orange zest and pulse again for a few seconds until mixture comes together)alternatively make a well in the centre and add into breadcrumbs mix well until it comes together)

Knead briefly and shape into a ball, then wrap in clingfilm and pop into fridge to rest for 30 minutes.

Preheat oven to 180c / fan 160c / gas mk4.

When ready to cook roll out the pastry on a lightly floured surface to the thickness of a pound coin

Use a 6-7cm cutter (2 1/2 inch), cut out 12 rounds and use to line a 12 hole tart or muffin tray, pressing into the edges and up the sides.

Put 1 tablespoon jam into each of the tarts

Place in the oven and bake for 15-20 minutes or until golden and the jam is beginning to bubble.

Remove tarts from the tin and leave to cool on a wire rack

To present choose 4 tarts for judging.