

MARCH
23



COMFORT OVER DESIGN.....(JAMMIE TARTS)

Ingredients

- ▶ 200g self raising flour
- ▶ 100g caster sugar
- ▶ 100g butter (cubed)
- ▶ 1 egg, lightly beaten
- ▶ 4 tbsp strawberry jam

Served with:

- lashings of hot chocolate for tea time snacks after bike rides!!!

Directions

- Heat oven to 190C/fan 170C/gas 5
- Rub flour, sugar and cubed butter together (until it resembles breadcrumbs)
- Add enough egg to make it form a stiff dough
- Flour hands/table and shape dough using cutters. Place on baking sheet (space them out!!)

- Make indentation in middle of biscuits, drop tsp of jam into hole
- Bake for 15mins until risen and golden
- Cool before eating

**MADE BY
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