

Jam Tarts

Season: Autumn

Type: Dessert

Serves: 36 tastings

From the garden: Apricot

Class focus: Cooking quick jam, dividing pastry into 9 pieces



Equipment:	Ingredients:
<p>Small saucepan x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Measuring spoons Teaspoon x 3 Fork x 3 Baking tray x 3 Baking paper Serving plate x 5 Kitchen tong x 5</p>	<p>2 apricots (cubed – 1cm) ½ bottle of apple sauce 2 tablespoons sugar 1 ¾ tablespoon corn flour 4 sheets puff pastry (thawed)</p>

What to do:

1. Heat oven to 180C.
2. Wash the fruits.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put all the ingredients **except** pastry in a small saucepan, mix evenly.
5. Cook the fruit mixture on medium heat until thickened. Set aside.
6. Cut each pastry sheet into 9 squares then use a fork to poke some holes in the middle of each square.
7. Transfer the pastry squares onto the lined baking trays, put a teaspoon of jam on each one.
8. Bake in the oven for 10 minutes or until risen and golden brown.
9. Serve into 5 serving plates with a kitchen tong in each.

For gluten free option:

- Gluten free puff pastry will be provided.
- Substitute corn flour with gluten free plain flour.