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## JAM TARTS

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Makes 8 tarts

### Dough

2 <sup>2</sup> / <sub>3</sub> cups	Flour
1 teaspoon	Salt
½ cup	Unsalted butter, diced
½ cup	Shortening (non-hydrogenated)
¾ cup	Cold water
1 cup	Sugar
1 ½ cups	Good quality jam

Pre-heat oven 375°

- To prepare the dough, place the flour and salt in a large bowl.
- Add the butter and shortening, mix with your fingertips until the dough resembles a coarse meal.
- With a fork, mix the dough adding just enough of the water to moisten the dough. Do not over mix.
- Wrap in plastic wrap and chill for 15-30 minutes.
- To roll the dough, spread the sugar on the board. Roll the dough in the sugar until about ¼ thick.
- Cut 4-inch circles from the dough and place on a parchment covered sheet pan. Place two heaping tablespoons of jam in the center of the dough, then fold up the sides.
- Finish with the remaining dough and jam.
- Place in the oven and cook until golden brown, about 25 minutes.

Remove from the oven and serve warm with soft whipped cream.