

Baking Jam Tarts

Early Learning Goal: Physical dev: Gross and fine motor skills develop in small steps throughout early childhood, starting with sensory explorations and the development of a child's strength, and co-ordination .

You are your child's teacher:

Talk about what your child is doing helps their language to develop by learning new words.

Giving them lots of different activities to explore will help develop their physical skills.

Set simple goals your child can achieve.

Give your child time to respond.

Be warm, supportive, and encouraging.

You will need:

175g plain flour, plus extra for dusting
1 tbsp caster sugar
85g fridge-cold butter, cubed
1 medium free-range egg yolk
1 tsp vanilla extract
125g raspberry, strawberry, blackcurrant or apricot jam

1. Rub together the Flour and butter until it looks like breadcrumbs.
2. Add the sugar and egg into the same bowl and mix.
3. Plop the contents of the bowl onto a lightly floured surface and kneed and fold until you're happy all of the ingredients have come together, form into a ball and set in the fridge for roughly 15 minutes
4. Roll the dough out to be 3mm thick make sure you turn the dough 90 degrees between rolls so it doesn't stick to the surface.
5. Cut circles out and pop them into a muffin tray, using a tea spoon you can now fill the tart cases with jam. Bake for approximately 10 minutes at 180 degrees in a pre heated oven and enjoy!

