

JUST-LIKE-MOM'S JAM TARTS

Makes 20

INGREDIENTS

1 cup icing sugar
250g butter
2 eggs
½ tsp vanilla essence
3 cups SASKO Cake Wheat Flour
2 tsp bicarbonate of soda
¾ cup mixed fruit jam

METHOD

1. Preheat the oven to 180°C and grease a 22cm x 18cm rectangular baking pan.
2. Cream together the icing sugar and butter until smooth, light in colour and well combined.
3. Add the eggs and vanilla essence and mix well.
4. Add the flour and baking soda and combine, mixing with a spatula to bring it together to form a dough. Use your hands to press the dough into a disc.
5. Divide the dough in half. Wrap and freeze the one half for 20 minutes and press the other half of the mixture into the baking pan.
6. Spread the jam across the surface of the dough.
7. Grate over the remaining chilled dough using the coarse side of a grater.
8. Bake in the oven for 20-30 minutes, or until golden and baked through.
9. Allow to cool completely before slicing into equally sized squares and ENJOY!