

Jam Tartlets

Ingredients

- 2 cups all-purpose flour
- 1 cup shortening
- 1 tablespoon white sugar
- 1 teaspoon salt
- ½ cup water
- 1 cup jam

Instructions

1. Combine flour, shortening, sugar, and salt in the bowl of a food processor; pulse until the mixture resembles coarse crumbs. Add water; process until it forms a dough ball. Wrap dough ball in plastic wrap; refrigerate until well chilled, at least 30 minutes.
2. Preheat the oven to 400 degrees F (200 degrees C). Grease two 12-cup shallow muffin tins.
3. Roll dough out until thin; cut into rounds with a cookie cutter. Place each round in a muffin cup. Add 2 teaspoons jam to each cup.
4. Bake in the preheated oven until golden brown, about 20 minutes. Cool tarts on a wire rack.

Source: <https://www.allrecipes.com/recipe/272455/jam-tarts/>