

## JAM TARTS - embarrassingly simple

The most difficult part of making these traditional English tarts is finding the tart pans. A good source is [fantes.com](http://fantes.com).

1 package Pillsbury refrigerated pie crust  
Smuckers seedless raspberry jelly or apricot preserves

Preheat oven to 400 degrees.

Roll out pie crusts a little bit. Use a 3" fluted biscuit cutter, cut about 18 pastry circles per crust. Place circles in cups of tart tin, pressing lightly. Spoon a scant teaspoon of jelly into each tart. Bake 10-12 minutes or until the crusts are set and golden and the jelly is melted. Remove from the oven and allow to cool in tins 5-10 minutes. Use the point of a sharp knife to help remove the tarts from the pan. Cool on baking rack. Enjoy!