



Queen of Hearts Tarts

Ingredients

2 cups unbleached flour

4 tablespoons margarine

4 tablespoons lard

Pinch of salt

2 1/2 tablespoons water

Natural jam

Directions

Preheat oven to 425°F (180°C). Sift flour and salt into bowl. Cut the butter and lard into the flour with tips of fingers, making fine crumbs. Sprinkle water over the mixture and mix to a smooth, stiff dough. Dust working surface with flour and roll out pastry about 1/4 inch thick. Cut rounds a bit larger than the muffin tins. Press each round into tin. Put jam on each round. Sprinkle a thin layer of water on jam.

Bake 10 to 15 minutes.

Yield: 12 to 15 tarts.