

# Jam Sponge Tart

## Method

---

1. Pre-heat oven to 180°C
2. **Line** the bottom of a Swiss roll tin with baking paper
3. Place flan ring inside the Swiss roll tin

### Make the pastry

1. **Weigh** out 100g of flour in a small mixing bowl
2. **Sieve** the flour into the large mixing bowl
3. **Weigh** out 50g of butter in the small mixing bowl then cut into cubes  
*Use a white chopping board and a safety mat*
4. Add the butter into the large mixing bowl with the flour
5. **Rub in** butter until the mixture resembles breadcrumbs  
*! Use cold hands and don't worry about it being perfect*
6. Make a well in the centre, gradually add the cold water and gently **mix** and **knead** to form a firm ball of dough **[A]**  
*! Do not over-work the dough*
7. Lightly flour the worktop and rolling pin
8. **Roll out** pastry until large enough to fill the bottom and inside edges of the flan ring **[B]**
9. **Line** the flan ring with the pastry **[C]**  
*Ensure a tight fit around the inside edge*  
*Plug any gaps with spare pastry*
10. **Trim** away excess pastry **[D]**
11. Chill and rest the pastry whilst you make the cake filling  
*Add your initials to the baking paper when chilling*

### Make the filling

1. **Weigh** out 50g of butter in a large mixing bowl
2. **Weigh** out 50g of sugar in a small mixing bowl
3. Add the sugar to the butter in the large bowl
4. **Cream** the butter and caster sugar with a wooden spoon  
*Scrape down the sides of the bowl and spoon with a spatula*
5. **Weigh** out 50g of flour in the small mixing bowl
6. Add baking powder to the flour
7. Crack the egg into a measuring jug  
*! Wash hands after touching raw egg*
8. Gradually **mix** the egg into the creamed sugar and butter
9. Add the vanilla extract
10. **Sieve** in the flour and **fold** until smooth and combined
11. Spread the jam over the base of the pastry
12. Spread the cake mixture over the jam **[E]**  
*Use a spatula to get all the cake mixture from the bowl*
13. **Bake** for 12 to 15 minutes until risen and golden-brown in colour **[F]**  
*The cake should be firm in the centre*  
*The pastry should come away from the sides of the flan ring*
14. Carefully remove the flan ring **[G]**

## Ingredients

---

### Pastry

- 100g plain flour
- 50g butter
- 4 tsp cold water (school)

### Filling

- 50g plain flour
- 50g butter
- 50g caster sugar
- 1 egg
- Jam
- 0.25 tsp baking powder (school)
- 0.25 tsp vanilla extract (school)
- Container

## Equipment

---

- Blue tray
- Safety mat
- Digital scales
- Digital timer
- Flour dredger
- 15cm flan ring
- Wooden spoon
- Spatula
- Measuring spoons
- Dessert spoon
- Round bladed knife
- Swiss roll tin
- Pastry brush
- Vegetable knife
- Rolling pin
- Large mixing bowl
- Small mixing bowl
- Sieve
- Measuring jug
- Cooling rack

## Key Moments



**[A]** Ball of pastry dough



**[B]** Roll out pastry big enough for bottom and sides



**[C]** Line the flan ring with the pastry. Lift the sides as you ensure a tight fit around the edge



**[D]** Trim the excess pastry. Use a knife or rolling pin over the top



**[E]** Oven ready tart



**[F]** Golden-brown with pastry away from the edges



**[G]** Finished tart with flan ring removed