

Real life Maths with your child at home!

Jam Tarts

- Weigh the flour.
- Measure the liquid required.
 - Set the oven to the correct temperature.
- Measure the jam using appropriate sized spoon.
- Set the oven timer for the correct time.
 - Measure accurately to make a successful pastry.
- Divide the pastry equally between the trays.
- Estimate how many tarts you could make with one jar of jam.