Rhubarb Jam Tarts with Cinnamon Cream

**Ingredients:**
- 1 qty. Sweet Shortcrust
- Rhubarb Jam
- Cinnamon Cream

**Equipment:**
- Rolling Pin
- Knife & board
- Tart Tray
- Electric mixer
- Spoons

**Garden Harvest:**
- Egg
- Rhubarb

**Method:**
1. Collect all ingredients and equipment
2. Preheat oven to 200.c
3. Remove dough from the fridge. Cut dough into ¼ s
4. Lightly flour the bench. Roll the pastry evenly until 3 mill
5. Cut a circle and line a greased tart tins then rest 15min
6. Spoon jam into the centre of the tart shell
7. Place into preheated oven baking until pastry is golden
8. Remove from the oven and sit on a rack to cool before removing from the tray.
9. Cool completely before spooning some cinnamon cream on top

**Cinnamon Cream:**
1. Pour 300mills cream into a medium bowl. Add ½ tsp cinnamon & 1TBS caster sugar. Whip using the electric mixer until soft peak