

HOMEMADE POP TARTS

FLAKY PIECRUST

INGREDIENTS

- 2 1/4 cups flour
- 2 teaspoons sugar
- 1 teaspoon salt
- 2 sticks very cold butter, cut into chunks
- 6 tablespoons ice water, plus more if necessary

TIME TO PREPARE

20 minutes
+ time to chill

SPECIAL TOOLS NEEDED

Food processor
or, to prepare the
dough by hand, 2
knives or forks or a
pastry cutter.

PROCEDURE

- Use a food processor to pulse together the flour, sugar, and salt to combine. Add the butter and pulse until it is just barely blended with the flour and the butter is broken down to the size of peas. If you prefer to make the dough by hand, combine all the dry ingredients and butter in a large bowl. With your fingertips, 2 knives or forks, or a pastry cutter, work the butter pieces into the flour, being sure to incorporate all of the butter evenly, until the mixture has the texture of small peas.
- Add 6 tablespoons of ice water (not just cold water) to the flour mixture. Process for about 5 seconds or mix by hand with a wooden spoon, just until the dough begins to clump together, adding 1 or 2 tablespoons more ice water if necessary (or a little more flour if you've added too much water).
- Divide the dough in half and put each half into a quart-sized plastic zipper bag. Press the dough into a disc by mushing along the outside of the bag until you have a thick disc shape, being careful not to overwork the dough.
- Place the bags into the freezer for 10-minutes or the refrigerator for at least 30-minutes before rolling.

HOMEMADE POP TARTS

CINNAMON FILLING & ICING

FILLING INGREDIENTS

- 1/2 cup packed light or dark brown sugar
- 2 teaspoons ground cinnamon
- 1 tablespoon all-purpose flour

GLAZE INGREDIENTS

- 3/4 cup confectioners' sugar, sifted
- 1 tablespoon heavy cream, plus more as needed
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon pure vanilla extract

SPECIAL TOOLS NEEDED

Whisk
Pastry brush
Spatula or offset
spatula

PROCEDURE

- For filling:
 - Mix the brown sugar, cinnamon and flour together in a small bowl. Set aside.
- For glaze:
 - Whisk all of the glaze ingredients together in a medium bowl until it reaches a spreading consistency. You want a thick glaze, but not too thick that it is hard to spread. Add another teaspoon of cream if needed. Use a spoon or knife to glaze each pop-tart. The glaze will slightly harden in about an hour.

HOMEMADE POP TARTS

FRUIT JAM FILLING & ICING

FILLING INGREDIENTS

- 1 pound fruit, peeled, pitted, and chopped as necessary
- 1/4 cup sugar, or more to taste
- 2 tablespoons fresh lemon juice, vinegar or other acidic liquid
- 1 tablespoon cornstarch

GLAZE INGREDIENTS

- 1 cup confectioners' sugar
- 1 tablespoon prepared jam
- 1-2 tablespoons heavy whipping cream

SPECIAL TOOLS NEEDED

Whisk
Saucepan
Spatula or offset
spatula
Sprinkles

PROCEDURE

- For filling:
 - Put the fruit into a medium saucepan over medium heat.
 - After a minute or so, add the sugar and liquid.
 - Adjust the heat so that the mixture bubbles steadily, using a higher heat if the mixture looks too soupy. Lower the heat if it seems dry. Cook, stirring occasionally, until the mixture is thick, 10 to 30 minutes. Add more sugar to taste.
 - Refrigerate until cool.
 - For pop-tarts, mix 1/2 cup jam with 1 tablespoon cornstarch.
- For glaze:
 - Whisk together confectioners' sugar, 1 tablespoon jam, and 1-2 tablespoons cream together to create an icing glaze. Add more sugar if too runny, or more cream if too thick.

HOMEMADE POP TARTS

ASSEMBLING THE POP-TARTS

INGREDIENTS

- Prepared pie crust discs
- Prepared fillings
- Egg wash: 1 egg whisked with 2 teaspoons milk or cream

SPECIAL TOOLS NEEDED

Rolling pin
Knife or pizza cutter
Spoon/spatula
Pastry brush

PREP YOUR WORKSPACE

- Flour your work surface
- Preheat the oven to 400 degrees
- Line a baking sheet with parchment

PROCEDURE

- Remove chilled pie crust discs from the refrigerator.
- On a large floured surface, roll the discs into a 11-12 inch circle. Use a knife or pizza cutter to cut the edges off, about 1 inch on all sides, to create two 9-inch squares. Then cut each square into 3-inch strips, or 6 total.
- Place each strip onto your prepared baking sheet.
- Spoon 1-2 tablespoons of cinnamon or jam filling on one end of each strip.
- Brush a rectangle of egg wash around the filling, to glue the sides together. Fold the dry end over the end with the filling.
- Use a fork to crimp the edges together on all sides. Poke a few holes in the top of the tart. Repeat for each strip.
- Bake for 15-18 minutes, until golden.
- Allow to cool, then spread the glaze and enjoy! If using sprinkles, add once you've glazed your tarts.