

Homemade Poptarts

Fun and easy to make!

Ingredients:

2 crusts Ready-made pie crusts
½ cup Strawberry Mango or Blueberry Strawberry Jam
1 tablespoon Cornstarch
1 egg

Frosting

1 cup Powdered Sugar
1 tablespoon Heavy cream (or more if needed)
Sprinkles!

Directions:

Preheat oven to 400°F. Line a baking sheet with parchment paper and set aside.

In a small bowl, mix ½ cup jam with cornstarch. Crack the egg into a second small bowl and whisk.

Flour a large work surface and lay both pie crusts out on it. Roll the circles to 11 inches across. Use a knife or pizza cutter to cut desired shapes. Pop tarts don't need to be rectangles. Make circles, squares or rectangles – remember you need two of the same shape to make one pop tart.

Spoon 1-2 tablespoons of jam on one shape. Brush egg around the jam, to help glue the sides together. Place matching shape on top. Use a fork to crimp the edges together on all sides. Repeat with remaining pie crust shapes.

Move the pop tarts to the prepared baking sheet. Bake for 15–18 minutes, until golden. Cool.

After the pop tarts have cooled for several minutes, whisk powdered sugar, 1 tablespoon jam, and 1-2 tablespoons cream together to create an icing glaze. Spoon over the top of each pop tart and immediately sprinkle with sugar sprinkles. Let the icing dry, either on the baking sheets or on a dry rack.

Serve warm or at room temperature.



