



Homemade Pop-Tarts

Yields 3 pastries

Pastries

- 1 store bought pie crust
- 6-9 T filling (jam, Nutella)
 - 1 egg, beaten

Glaze

- 2 T powdered sugar
 - 1 t milk
- 1-2 drops food coloring, if desired
 - Sprinkles, if desired

Preheat oven to 400°. Place parchment on baking sheet and set aside.

Unroll pie crust and use rolling pin to roll out to a slightly larger circle.

Using a pizza cutter, slice off edges to form a large square. Slice the dough in half horizontally, then into thirds vertically, to make 6 smaller rectangles. You can use a ruler for more accuracy or eyeball that the tops and bottoms are roughly the same size. Put 2-3 T of filling onto 3 of the dough pieces, making sure sure keep filling in the center of each rectangle. Using finger, spread the beaten egg around all 4 edges of the bottom piece of dough, then gently place another rectangle on top of the one that had the filling on it. Gently press down all sides of the dough to keep filling from coming out. Use pizza cutter to even out the edges if needed.

Use a spatula and very gently pick up each pastry and place onto parchment. Using a floured fork, press down all 4 sides of each pastry rectangle to ensure they are closed. Brush the tops of each pastry with your egg wash, then poke 4 to 5 sets of holes in each with a fork.

Bake 10 to 12 minutes until lightly browned. Cool and top with glaze and sprinkles.

For the glaze, mix powdered sugar and milk together until a thicker consistency forms. You may add more sugar or milk as needed. Add 1 to 2 drops of food coloring if desired.

Once pastries are cooled, spoon glaze over the tops of each and add sprinkles.