

HOMEMADE STRAWBERRY, RASPBERRY OR CHERRY “POPTARTS”

Makes 6

INGREDIENTS

For the dough

2 cups plain flour
2 tablespoons sugar
1 teaspoon salt
1 stick (¼ cup) butter cold, cut into cubes
1 large egg
2 tablespoons milk

For the filling

2 cups cherry/raspberry/strawberry jam
2 tablespoons plain flour
(some combination of the jams; you will need 2 cups total, so if you are making a number of flavors, divide accordingly)*

For the glaze

1 cup icing sugar
2 tablespoons milk
½ vanilla bean, seeds scraped

DIRECTIONS

In the bowl of a food processor, combine flour, sugar and salt. Add the cold butter and pulse until only pea sized lumps remain in your mixture. In a small bowl, beat the egg with the milk. Add the mixture all at once to the dry ingredients and pulse until moisture is introduced to all of the flour mixture. Lightly dust a clean surface with flour and knead the dough until it starts to hold together. Divide the dough in two, wrap in plastic wrap and refrigerate for about 30 minutes.

In the meantime, combine jam and flour in a bowl and stir until combined.

Remove one piece of dough from the refrigerator. On a well floured surface, roll the dough out to 1/8 inch (3mm) thick. cut it into 3x5 inch rectangles. It is easiest to measure the pieces with a ruler, score the crust with a knife and cut it with a pizza cutter.

Spoon about 2 tablespoons of jam mixture onto one of the rectangles, leaving about ¼ inch of space before the edge. Use a cookie cutter to cut shapes out of the second rectangle. Then place the cut out rectangle over the jam and seal the edges together with the tines of a fork. If you don't have mini-cookie cutters, you can just make a few slashes/slits in the top piece of dough.

Preheat the oven to 350F (180C). Let the tarts rest in the fridge while the oven preheats. Bake for 15-20 minutes or until golden brown on top. While the tarts bake, whisk together the ingredients for the glaze and set aside. Let baked tarts rest on a cooling rack to cool completely before glazing.

Best served or frozen within 2 days.

*You can also fill with chocolate or peanut butter, though you will not need to add in the flour.