



# Strawberry Pop Tarts

## For the Pastry:

- 2 cups Lighthouse Biscuit, Pastry & Cake flour
- 1 tbsp sugar
- 1 tsp salt
- 1 cup unsalted butter
- 1 egg
- 2 tbsp milk
- 1 additional egg (to brush on pastry)

## For the Filling:

- 3/4 cup (255 g) strawberry jam
- 1 tbsp corn flour
- 1 tbsp water

## For the icing:

- 1/2 cup icing sugar
- 1 tsp vanilla extract
- 2 tbsp water

Place flour, sugar and salt into a food processor and pulse until combined.

Add butter and pulse until mixture turns into pea-sized clumps.

In a separate bowl, whisk the egg and milk together, then add to the dough, mix well.

Tip onto a floured bench and knead until you have a smooth dough.

Divide dough in half, wrap in plastic wrap and refrigerate for 30 minutes.

Preheat oven to 190 C.

Lightly flour your bench and roll one half of your dough out to roughly 30cm x 25cm rectangle. Using a knife and ruler, cut dough into 25cm x 20cm rectangle. Then cut it into 6 equal rectangles.

Place the 6 rectangles on a lined baking tray, 5 cm apart, and place in the fridge.

Roll out the second piece of dough to the same dimensions as the first. Trim and cut into 6 rectangles.

Using a fork, prick dough all over. Set aside.

In a small bowl, whisk together the corn flour and water, and then combine with the jam in a small saucepan over medium heat. Bring to a boil and simmer for 2 minutes, stirring frequently. Remove from the heat and let cool.

Remove the tray from the fridge and brush a thin layer of egg wash over each rectangle.

Spoon 1 heaped tablespoon of the jam mixture onto the rectangle and spread it in an even layer, leaving 2cm border.

Place the pricked dough rectangle on top of the jam rectangle and press down the edges. Using a fork, crimp the edges closed.

Bake for 20 - 25 minutes or until golden brown.

Whilst you are waiting for your pop tarts to cool, mix together the icing sugar, vanilla extract and water. You can also add food dye at this stage if you want.

Drizzle icing sugar over cooled pop tarts and decorate with sprinkles.