

# HOMEMADE POP TARTS



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Several Recipes of Homemade  
or store-bought pie crust

Roll out pie crust dough. Use an index card as a  
template for cutting out the pop tarts. Keep in  
mind you need two rectangles of dough for each  
pop tart.

Jam or Preserves- any flavor

Lay out the bottom crusts and add 1-2  
Tablespoons of your desired jam.

1 large egg

Beat the egg in a small bowl. Brush the  
edges of the bottom crust with egg wash.  
This helps seal the two crusts together.

Place the top rectangle crusts onto the  
bottom ones. Seal the edges with a fork. Poke  
a few holes in the tops and brush whole pastry  
with more egg wash.

Place Pop Tarts on a cookie sheet lined with parchment paper.  
Bake at 400 degrees for approximately 12-15 minutes.  
Meanwhile whip up the icing for the tops of the Pop Tarts!

## POP TART ICING

1 cup powered sugar  
2-3 Tablespoons milk or cream  
1/2 tsp. vanilla  
2 TBS. Jam (same as was used  
inside the pop tarts)

Combine all into a bowl and mix.  
Icing can be spread onto warm pop tarts right  
out of the oven.

Notes:

Sugar free jams do not work well for this recipe because they are more runny.  
Sprinkles on top are yummy too!