

Homemade Toaster Tarts

Makes 9 Servings



2 cups all-purpose flour
1 tablespoon sugar
1 teaspoon salt
1 cup cold unsalted butter cut into cubes
2 large eggs
2 tablespoons milk

1/2 cup blueberry jam
For the Frosting:
3/4 cup confectioners' sugar
1/2 teaspoon vanilla extract
2 tablespoons milk
colored sprinkles

In a bowl whisk together all-purpose flour, sugar, and salt.

Cut in the unsalted butter until the mixture resembles pea sized crumbs.

Mix in 1 egg and milk until the dough holds together.

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

Place one half of the dough on to a lightly floured surface. Roll the dough into a 9 x 12-inch rectangle 1/8-inch thick.

Roll the second half of the dough out to the same size and thickness.

Cut the dough into thirds lengthwise and widthwise. You should have nine 3 x 4-inch rectangles out of each half of the dough.

In a small bowl whisk 1 egg. Set aside.

Working with one piece of dough at a time place a heaping tablespoon of blueberry jam on to the rectangle of dough.

Brush the exposed part of the dough with the egg. Place the second piece of dough on top and press to seal around the edges.

Cut off any excess dough and square up the tarts.

With a fork crimp the edges of the tarts Place the tarts on to a baking pan lined with parchment paper.

With a fork prick the top of each tart to make sure steam can escape.

Place the tarts in the refrigerator for 30 minutes.

Bake the tarts in a 350°F oven for 30-35 minutes or until golden brown.

Allow the tarts to cool completely on the baking pan.

For the Frosting:

In a bowl whisk together confectioner's sugar, vanilla extract, and enough milk to make a soft, spreadable frosting.

Spread the frosting on top of the tarts. Top with sprinkles if desired.

Serve