



Home Made Top Tarts

Oscar · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

50 mins

Description

This is an easy pop tart recipe I didnt think anything could be better than a toasted storebought pastry tart in the morning mdash until I made these Very very easy to make Kids and adults love them

Ingredients

- - 1 (15 ounce) package refrigerated pie crusts - ¼ cup strawberry jam
- divided - 2 cups confectioners' sugar - 2 tablespoons milk - ½ teaspoon vanilla extract - 1 tablespoon colored decorating sugar
- or as needed

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Line 2 baking sheets with parchment paper. Unroll pie crusts
2. place on a lightly floured work surface
3. and roll slightly with a rolling pin to square the edges. Cut each crust into 8 equal-sized rectangles. Place about 2 teaspoons strawberry jam in the center of 8 squares. Spread jam out to within 1/4-inch of the edge. Top each with another pastry square and use a fork to crimp together
4. sealing in jam. Use a knife to trim pastries
5. if desired. Transfer filled pastries to the prepared baking sheets. Bake in the preheated oven until edges are lightly golden brown
6. about 7 minutes. Allow to cool on the baking sheets. Stir together confectioners' sugar
7. milk
8. and vanilla extract in a bowl to make a spreadable frosting. Spread cooled tarts with frosting and sprinkle with colored sugar. Unknown