



Pop Tarts

6 tarts

Ingredients

2 sheets of frozen puff pastry

½ cup jam of choice

1 egg

Directions

1. thaw puff pastry and cut each piece into 6 rectangle pieces or desired size.
2. Place about 1-2 tbsp of jam on one side. With the top pieces of pastry poke with a fork several times to dock the pastry.
3. Place docked piece of pastry on top of jam piece and crimp together with a fork. Brush the whole thing with egg wash (whisked egg).
4. Bake on a parchment lined baking sheet for about 20 minutes at 400 or until golden brown.
5. Cool completely and then glaze with the donut glaze recipe.