

Homemade Pop Tarts

Adapted from [King Arthur Flour](#)

Cut recipe in 1/2 divide all ingredients by 2

Pastry

___ 2 cups (8 1/2 ounces) all-purpose flour
___ 1 tablespoon sugar
___ 1 teaspoon salt
___ 1 cup (2 sticks or 8 ounces) unsalted butter, cut into pats
___ 1 large egg
___ 2 tablespoons (1 ounce) milk

Cinnamon Filling (enough for 9 tarts)

___ 1/2 cup (3 3/4 ounces) brown sugar
___ 1 teaspoons ground cinnamon, to taste
___ 4 teaspoons all-purpose flour

Jam Filling

___ 3/4 cup (8 ounces) jam
___ 1 tablespoon cornstarch mixed with 1 tablespoon cold water

To make cinnamon filling: Whisk together the sugar, cinnamon, and flour.

To make jam filling: Mix the jam with the cornstarch/water in a small saucepan. Bring the mixture to a boil, and simmer, stirring, for 2 minutes. Remove from the heat, and set aside to cool. Use to fill the pastry tarts.

Make the dough: Whisk together the flour, sugar, and salt. Work in the butter with your fingers, pastry blender or food processor until pea-sized lumps of butter are still visible, and the mixture holds together when you squeeze it. If you've used a food processor, transfer the mixture to a large bowl. Whisk the first egg and milk together and stir them into the dough, mixing just until everything is cohesive, kneading briefly on a well-floured counter if necessary.

Divide the dough in half (approximately 8 1/4 ounces each), shape each half into a smooth rectangle, about 3×5 inches. You can roll this out immediately (see Warm Kitchen note below) or wrap each half in plastic and refrigerate for up to 2 days.

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