

POPTARTS

INGREDIENTS:

For Pie Dough:

- 3 cups (429g) all purpose flour
- 1 teaspoon (7g) fine sea salt
- 1 tablespoon (14g) granulated sugar
- 1.25 cup (283g) cold unsalted butter, cut into cubes ice water (1 tablespoon 14ml at a time)

For Cherry Filling:

- 4 cups (532g) cherries, pitted
- 3/4 cup (170g) granulated sugar (you can reduce this amount if you like)
- 1/4 cup (38g) corn starch
- Pinch of salt
- Zest of 1 orange
- Juice of half a lemon

For Cinnamon Sugar Filling:

- 1/2 cup (112g) granulated sugar (or brown sugar)
- 2.5 teaspoons (5g) ground cinnamon
- 2 teaspoons (8g) all purpose flour
- 2 tablespoons (24g) unsalted butter, melted

Other Filling Ideas

- Any jam you like
- Fudge marshmallow
- Chocolate
- You get the idea here!

For Icing:

- 1 cup (131g) powdered sugar

INSTRUCTIONS:

Dough

1. Using the grater and pastry blender method....(VIDEO- In a food processor,) add all ingredients together [and pulse] until you have pea sized lumps of butter.
2. Add ice water 1 tbsp at a time until it forms a cohesive dough. Not too dry, but pliable enough.
3. Segment your dough into two pieces. Shape into thick discs. Wrap and place in [fridge to rest for 30 minutes.]freezer for 10 minutes

Cherry Filling

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1. Cook until cherries are soft.
2. Mash cherries with a potato masher.
3. Add sugar and cornstarch mixture. Cook for about two minutes until mixture has become thick.

Cinnamon Sugar Filling

1. Mix altogether, store until needed.

Poptart Assembly

1. Roll out dough until it is 1/8 in thick.
2. Trim rolled out dough so you get a 9x12 in /22x30 cm rectangle.
3. Mark 3 in intervals across the rolled out dough. This determines the size of your poptarts.
4. With a dough or a pizza cutter, cut the dough all the way across. This should get you four individual poptarts
5. Before filling, brush with egg wash.
6. While filling, allow yourself a half inch border. When filling with sugar, doing a little more is ok. For jams, 1 tbsp is ideal otherwise the poptarts burst and leak.
7. Carefully fold over in half and gently seal to not leave any air pockets.
8. Take a fork and press a pattern on the sides. Put in freezer for 10 minutes in a sheet tray to firm them up.
9. Place in 375 degree (190c) for 20-30 minutes until golden brown.
10. Put in wire rack to cool.
11. If icing poptarts, let product completely cool off before icing. Otherwise the icing melts off.

Icing

1. Gradually add 1 teaspoon water at a time to achieve consistency.