

U The Lexingtonienne U

HOMEMADE STRAWBERRY POP TARTS

Adapted from Bon Appetit

- 2 C plus 2 T all-purpose flour (plus additional for rolling out dough)
- 1 t salt
- 1 t sugar
- 2 sticks chilled unsalted butter, cut into small cubes
- 4 T ice water
- 12 T strawberry preserves (BA recommends "homemade organic" - HAHA! I used Smuckers jam.)
- Powdered sugar

Whisk together flour, salt, and sugar in a large bowl. Add butter, blending with fingertips until a coarse meal forms. Add ice water by tablespoonfuls, tossing until moist clumps form. Shape the dough into a ball, then divide in half. Shape each half into a disk, wrap each disk in plastic wrap, and chill for at least 1 hour.

Line 2 large, rimmed baking sheets with parchment. Working with 1 disk at a time, roll out dough onto a floured surface, shaping into a 12x10 inch rectangle. Using a paring knife, cut dough into eight 5x3 inch rectangles.

Arrange 4 rectangles onto each baking sheet. Spoon 1 1/2 T preserves down the center of each. Top each rectangle with a second rectangle. With your fingertips, gently press the edges of each tart to seal, then press edges with a fork to double seal. With a toothpick, poke holes in the center of the top dough rectangles. Cover with foil and freeze tarts at least 2 hours and up to 1 week.

Position 1 rack in the top third and 1 rack in the bottom third of the oven. Preheat to 375. Bake frozen tarts uncovered until golden, about 25-30 minutes, reversing sheets after 15 minutes. (BA says some preserves may leak out. Mine leaked out everywhere.) Immediately transfer pop tarts to a rack. Sift powdered sugar on top. Serve warm or at room temperature.

