

POP-TARTS WITH STRAWBERRY BALSAMIC JAM

(jam from *Pastrries Like a Pro*)

for pastry:

280 g all-purpose flour

38 g sugar

½ tsp kosher salt ¾ cup

172 g cold butter, cut in pieces

120 mL ice cold water

for strawberry jam:

1/3 cup balsamic vinegar

1/3 cup water

700 g sugar

575 g strawberries, hulled and sliced

1 teaspoon coarse ground black pepper

for glaze:

65 g powdered sugar, sifted

2 + 1/2 to 3 tablespoons heavy cream

sprinkles of your choice to decorate

Combine the flour, sugar and salt in the bowl of a food processor. Pulse a few times to combine the ingredients. Add the cold butter, pulsing until the mixture resembles coarse crumbs. Add the water to the flour-butter mixture and pulse until little clumps start to form. Turn the dough onto a lightly floured surface and press into a disk. Refrigerate while you make the jam.

Place all the ingredients for the jam in the order listed in a saucepan at least three times as large as the ingredients as it will rise up really high when it come to a rolling boil. Cook until it reaches 200 F, mashing the strawberries gently as they cook down. Refrigerate until needed.

Roll the dough to ⅛-inch thickness, and cut into sixteen 3 x 4-inch rectangles. Line a baking sheet with parchment paper. Place 8 rectangles of pie dough on the baking sheet, top each rectangle with 1 tablespoon strawberry jam. Top with a second rectangle of dough, and crimp around all sides with the tines of a fork. Using a small, sharp knife, cut 3 small slits in the top of each pie. Place in the refrigerator for 15 minutes before baking, or for several hours.

Bak in a 425F oven until golden brown, about 20 minutes, depending on your oven. Allow to cool to room temperature. In a small bowl, whisk together the powdered sugar, heavy cream and vanilla until smooth. Frost the cooled pies with glaze and top with colorful sprinkles.