

Strawberry “Poptarts”

Recipe By Garden Chef Jacob Rich

Ingredients

Pie dough

16 tablespoons (2 sticks) unsalted butter
2¹/₄ cup all purpose flour + extra flour for rolling
¾ teaspoon kosher salt
4 teaspoon granulated sugar
½ cup ice water

+1 egg for egg wash

Strawberry filling

1 lb strawberries
1 cup granulated sugar
1 lemon zested and juiced

Royal icing

2 cups powdered sugar
2 tablespoons water
Sprinkles or food dye to color as desired

Method

1. Start with the pie dough. Cut butter into cubes and place in the freezer for 10 minutes. Add flour, salt, and sugar to a food processor and pulse to combine.
2. Add butter to the food processor and pulse until pea sized crumbs form. Add the ice water starting with a ½ cup and blitz just to combine. Do not overwork dough or it will become tough.



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3. Form dough into a disc, it is okay if it's not completely smooth. If it is still very crumbly you can add a little water to bring it together. Wrap in plastic wrap and refrigerate for at least 30 minutes to allow the dough to hydrate.
4. While the dough rests, make the filling. Slice the tops off the strawberries then dice into small pieces.
5. Add the berries, sugar and lemon juice to a pan. Add half the lemon zest. Simmer on low for 15-20 minutes or until thick and the berries are completely soft. You should be able to pull a spoon through the jam and leave a trail in it. Set aside to cool then put into the fridge.
6. Once the dough has rested, place it on a clean counter with more flour to prevent sticking. Roll with a floured rolling pin into a rectangle that is about a $\frac{1}{4}$ inch thick. Cut into 8 even rectangles.
7. Place about a $\frac{1}{4}$ cup of cooled strawberry filling onto 4 of the rectangles. Beat the egg and brush a thin line around the edges before placing another rectangle of dough on top. Crimp the edges with a fork. Brush a light layer of egg wash on top for color then poke a few holes for steam to escape.
8. Bake at 375F for about 15-20 minutes.
9. While the poparts bake, make the icing. Combine the powdered sugar with the water and the rest of the lemon zest. You can add food dye or sprinkles to make it more colorful as well. Stir together until you have an icing that just clings to a spoon but isn't too runny.
10. Remove the poparts from the oven once golden brown and leave to cool. Add icing when they are room temperature and enjoy!

