THE J.M. SMUCKER Co

Jam Filled Pastry Tarts

These flaky, buttery breakfast pastries can be filled with any **Smucker's®** fruit spread, so that each bite bursts with your favorite real fruit flavor. A sweet glaze and sprinkles make them even more fun and delicious.

Prep Time	Cook Time	Serves	Difficulty
15 mins	15 mins	8	Easy

Ingredients

- 1/3 cup Strawberry Jam
- -OR-
- 1/3 cup Natural Strawberry Fruit Spread
- 1 (14.1-ounce) package refrigerated pie crusts (2 crusts)
- 2 teaspoons cornstarch
- Cold water
- 1/2 cup powdered sugar
- 2 teaspoons milk
- Sprinkles

Directions

Step 1: Prep crusts, oven & baking sheet.

ALLOW pie crusts to soften according to package instructions. Heat oven to 400°F. Line baking sheet with parchment paper.

Step 2: Cut pie crusts.

UNROLL pie crusts on a lightly floured surface. Cut round edges off crusts to make 2 (8-inch) pastry squares. Cut each square into 4 (4-inch x 4-inch) squares. You can use the small cut dough pieces to make little jam bites.

Step 3: Create filling.

STIR together fruit spread and cornstarch in a small bowl until blended. Spoon 2 teaspoons of this fruit spread mixture onto the center of each pastry square.

Step 4: Assemble breakfast pastries.

BRUSH edges of squares with water. Fold squares in half, covering jam filling. Press edges with tines of a fork to seal completely.

Step 5: Bake breakfast pastries.

PLACE assembled pastries on prepared baking sheet and bake 15 to 17 minutes or until edges begin to brown. Cool completely.

Step 6: Add glaze & sprinkles.

WHISK together powdered sugar and milk in a small bowl. Spoon this glaze over each jam filled pastry, spreading with back of spoon. Top with sprinkles. Let stand until glaze is set.

Images

