

Lazy Sunday Style Foreign Cinema 'Pop Tarts' (Adapted from Foreign Cinema in San Francisco)

Ingredients:

Puff Pastry dough rounds or sheets
Jam (likely about half a cup; you need about
2T of jam for each pop tart. I use different
flavors)

1 egg whisked with 1 tablespoon water, for
egg wash

Powdered sugar, for dusting

Directions: Preheat oven to 375.

Roll out the puff pastry sheet on a lightly
floured surface until it is about 1/8-inch thick
and you make the number of pop tarts you
want. Many standard puff pastry sheets will
make 3-4 pop tarts.

Cut out 3 by 5-inch rectangles from the dough (I use a 3x5 recipe card as a template). Use a large spatula to transfer the rectangles to the prepared baking sheet, spacing them evenly on the sheet.

Spread 2 tablespoons of jam in the center of
each pastry. (See my picture below; if your
jam is thin, you may need to add more.)

Then top them with the remaining
rectangles, lining them up evenly with the
bottoms. Press the edges closed with a fork
to tightly seal them all around. Brush the
tops with the egg wash.

Bake until the tarts are golden brown, about
25 minutes. Dust with powdered sugar and
serve immediately.

By Cassie Divine

