

# Homemade Pop Tarts with Strawberry Jam and Icing

Prep: 20 minutes (plus 2–3 hours chilling) • Cook: 22–30 minutes

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*Flaky all-butter pastry encases bright, fruity strawberry preserves and is finished with a delicate powdered-sugar glaze—nostalgic, indulgent, and far better than store-bought.*

## Ingredients

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- 2 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 cup butter (cold and cubed)
- 1/2 cup, plus more if needed ice water
- 1 egg (for egg wash)
- splash water (for egg wash)
- 1 cup strawberry jam or preserves
- 1 cup powdered sugar
- 1–2 tablespoons milk
- to taste sprinkles (optional)

## Instructions

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1. In a large bowl, stir together the flour and salt, then cut in the cold, cubed butter with a fork or pastry blender until the mixture is sandy with some pea-sized crumbles.
2. Add the ice water and mix just until the dough comes together. Divide into two discs, wrap in plastic, and refrigerate 2–3 hours.
3. Preheat the oven to 350°F (175°C) and line a large baking sheet with parchment paper.
4. On a lightly floured surface, roll one dough disc into a large rectangle about 1/8 inch thick. Trim edges and cut into eight equal rectangles.
5. Place four rectangles on the prepared baking sheet. Spoon a heaping tablespoon of jam into the center of each, leaving a border for sealing.
6. Top with the remaining four rectangles and crimp the edges all around with a fork to seal. Repeat the rolling, cutting, filling, and sealing with the second dough disc to make a total of 8 pop tarts.
7. Whisk the egg with a splash of water to make an egg wash. Brush tops lightly with the egg wash.
8. Bake 22–30 minutes, until golden brown and cooked through. Let cool completely on the pan.
9. Stir powdered sugar and milk together to make a smooth icing.

10. Once cooled, drizzle or spread icing over each pop tart. Add sprinkles if desired, let the icing set, and enjoy.

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**Tags: Breakfast, Pastry, Baking, Kid Friendly, Fruit, Homemade**

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