



STRAWBERRY, RHUBARB, & BRIE MINI POP TARTS

INGREDIENTS:

crust -

- 2 cups flour, plus more for rolling
- 1 t salt
- 12 T cold butter, cut into pieces
- 5-6+ T ice water

filling -

- 3 T strawberry jam*
- 3 T diced rhubarb*
- 3 T brie*

*Use as much as you think you need for each! These amounts worked for me.

- egg wash: 1 egg + 1 t water, whisked

icing -

- 1 cup powdered sugar
- 6-8 raspberries, smashed through a fine mesh strainer
- 2-4 t milk
- sprinkles, to top

DIRECTIONS:

1. Combine flour and salt in a mixing bowl. Cut in butter using a pastry blender or 2 forks until mixture is the consistency of coarse cornmeal or tiny peas. Sprinkle cold water over dry mixture 1 tablespoon at a time, tossing mixture lightly and stirring with a fork. Add water each time to the driest part of mixture. Continue stirring with a fork. The dough should be just moist enough to hold together when pressed gently with a fork. It should not be sticky. Divide dough in half. Pat each half into a disk and wrap in plastic wrap. Chill for an hour.
2. Preheat your oven to 375F. Line 3 baking sheets with parchment paper (or one and reuse it). Roll out one disk of dough until about 1/8 inch thick. Cut out 2 1/2 inch squares of dough topping half with about 1/2 teaspoon jam, a few pieces of rhubarb, and a little bit of brie. Brush the outside edges of the topped squares with the egg wash. Brush the outside edges of another square of dough and top the filled square. Press together with a fork. Brush the tops with more of the egg wash and poke twice with a fork. Bake for 15 minutes or until golden. Repeat with the rest of the dough and filling.
3. Make icing by whisking the sugar, raspberry juice and milk until slightly thicker than a glaze. Spread over each slightly cooled pop tart. Top with sprinkles.