# Gluten-Free Pop Tarts

Gluten-Free, Grain-Free and Egg-Free

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## Pastry Crust Ingredients

- 1 ¼  cup **Otto's Naturals – Cassava Flour**
- 1 stick softened butter
- 2 tablespoons coconut sugar
- 1 teaspoon sea salt
- 1 scoop collagen of your choice (optional)
- ½ cup water
- ½ teaspoon ground flaxseed, mixed with 1 teaspoon water (let sit for one minute)

## Filling Ingredients

- Jelly or filling of choice

## Glaze Ingredients

- ¾ cup powdered sugar
- 2 tablespoons water
- 1 teaspoon vanilla extract

## Instructions

1. Preheat oven to 425 degrees Fahrenheit
2. Blend all pastry crust ingredients in a food processor to create the dough.  Then divide the dough in half.
3. Dust a cutting board with flour and roll out each half of the dough into a rectangle (each rolled out size should be approximately 12" x 8").  One half will be used for the top of the pastry and the other half for the bottom.
4. Using a pizza cutter or paring knife, cut the dough into small rectangles (about 3" x 4")
5. Add a small scoop of jelly or filling of choice to one rectangle of dough and place another plain rectangle of top.
6. Using fingertips or a fork, carefully press down around the edges of the pastry to seal the top and bottom of the pastry together.
7. Place on a cookie sheet and bake in the oven for about 25 minutes (Oven temperatures vary so keep an eye on them).
8. In a separate bowl combine powdered sugar with 1 tsp of vanilla extract.  Add 1 tablespoon of water at a time to the powdered sugar and vanilla mixture in order to achieve desired consistency.
9. Remove pop tarts from the oven, let cool and drizzle with the glaze.

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