

STRAWBERRY SUMAC POP TARTS

YIELD: 12 PORTIONS TIME: 1.5 HOURS

INGREDIENTS

for the pie dough:

- 1 tsp** salt
- 1/3 cup** water, very cold
- 1.5 cups** AP flour
- 1 stick + 2 Tbs** unsalted butter, cut into 1/2 inch cubes, very cold
- 1 egg yolk + 1 tsp** water for egg wash

for the strawberry sumac jam:

- 1 cup** strawberry preserves
- 5 Tbs** water
- 1 tsp** lemon juice
- 1 Tbs** Spicewalla Sumac
- pinch** of kosher salt
- pinch** of Spicewalla Pink Peppercorn

for the frosting

- 1 egg** white
- 1/2 tsp** vanilla
- 1 Tbs** strawberry sumac jam
- 1 tsp** cornstarch
- 1/2 cup** powdered sugar

PREPARATION

MAKE THE PIE DOUGH:

- ★ Preheat oven to 375°F
- ★ Mix water and salt in a small bowl and place in the freezer.
- ★ Place flour in a large mixing bowl, add cold butter and break up the butter into the flour, pinching with your fingers until butter chunks are pea-sized.
- ★ Add water and mix until the dough just comes together.
- ★ Separate dough into two equal portions. Flatten each into a small square, cover with plastic wrap and chill in the fridge for 30 minutes.

MAKE THE STRAWBERRY SUMAC JAM:

- ★ Place all ingredients in a small saucepan over medium-low heat, bring to a simmer, stirring frequently. Cook for 5-7 minutes and remove from heat.
- ★ Place jam in a shallow baking dish or on a plate and chill in the fridge

MAKE THE FROSTING:

- ★ Stir all ingredients together in a small bowl. Consistency should be thick but pourable.

ASSEMBLY:

- ★ Roll one of the chilled doughs into a 12" x 12" square, about 1/8 inch thickness, trim edges to create straight lines.
- ★ Cut square vertically into 4 equal columns each measuring 3" wide, then cut horizontally into 4 equal rows each measuring 3" wide. You will have 12 3"x3" squares. Place squares on a sheet tray lined with parchment paper.
- ★ Repeat with the other dough and chill all 24 squares for 15 mins.
- ★ With a fork, poke holes into 12 of the squares, these will be the top layers of the pop tarts.
- ★ Place 2 tsp of strawberry sumac jam onto other 12 squares, cover each with a "poked" square and press edges together, use a fork to crimp edges and seal.
- ★ Repeat until all 12 are assembled. Brush with egg wash.
- ★ Bake for 10-12 minutes until beginning to turn golden-brown on edges. Cool completely.
- ★ Spoon frosting over each pop tart and sprinkle with more Spicewalla Sumac and Spicewalla Pink Peppercorn.