

Brown Sugar Cinnamon Poptarts

~ 40 minutes

What do we need?

- 3-4 Pre-packaged 2 ct. Pie Crusts

Filling

- ½ cup packed dark or light brown sugar
- 2 teaspoons ground cinnamon
- 1 Tablespoon all-purpose flour
- Egg Wash: 2 Large eggs mixed with 4 teaspoons milk

Glaze

- ¾ cup confectioners' sugar (sifted)
- 1 Tablespoon milk
- ½ teaspoon ground cinnamon
- ¼ teaspoon pure vanilla extract



What do we do?

1. Preheat the oven to 375°F.
2. Lay out a piece of parchment paper on the table and lay out a piece of parchment paper on the baking sheet and set aside.
3. Unroll the pie crust onto the parchment paper on the table. The pie crust will come in a circle, so use an index card to estimate the size of rectangles to make. Use the pizza cutter to cut out rectangles.
4. Each roll of dough should make about 5-6 rectangles.



5. Any remaining dough from each circle, knead together and flatten out to cut into additional rectangles.
6. Place rectangles onto the baking sheet covered with parchment paper. These will serve as the bottom layer of your pop tarts.



7. **Make the filling:** Mix the brown sugar, cinnamon, and flour together in a small bowl.
8. **Assemble the pop tarts:** Brush egg wash (see ingredients) over the entire surface of each rectangle on the baking sheet.



9. Place a heaping Tablespoon of the filling into the center of each rectangle and spread it around with a spoon, leaving a ¼-inch border around the edges.
10. Now place another rectangle on top of the rectangle with the filling. Using a toothpick, poke 6-8 holes in the tops of each filled pastry. Seal the edges tightly by crimping them with a fork. Finally, brush the edges of the pop tarts with the egg wash one last time.



11. Bake for ~15 minutes or until golden brown. Allow poparts to cool when removed from the oven.
12. **Make the icing:** In a medium bowl, whisk together the confectioners' sugar, milk, cinnamon, and vanilla. You want a thick glaze, but not too thick that it is hard to spread. Spoon the icing on top of each cooled pop tart, and use the back of the spoon or an icing spatula to spread. The icing will set in about 1 hour.
13. Store poparts in an airtight container. To reheat, simply bake in a 350°F oven for about 10 minutes.

