

Strawberry Pop Tarts

Crust:

- ½ cup butter (1 stick), sliced into chunks
- 2 cups bread flour
- 6 TB cold water
- Pinch of salt

Filling:

- 2 cups strawberries, pureed
- ½ cup coconut sugar
- 1 tsp lemon juice
- 1 TB cornstarch

Icing:

- ¼ cup vegan butter
- 1 ½ cups powdered sugar

1. Preheat your oven to 350 degrees F.
2. Combine butter and flour, and pulse in a food processor or with a pastry cutter until butter is in small pieces.
3. Dissolve the salt in the water and then add to the flour mixture.
4. Dust your surface with more flour and turn dough onto the countertop.
5. Gently knead the dough until combined and roll out with a rolling pin.
6. Cut dough into even squares to form pop tarts.
7. Next, add all ingredients for the filling into a small saucepan and let it come to a boil.
8. Once thick and cool, add a heaping tablespoon of the filling to the center of the pop tart and put another piece of dough on top of it.
9. Seal the sides of the pop tart with a fork. Dip the fork in flour in between sealing each side so it won't stick.
10. Bake in the oven for 25-30 minutes.
11. While baking, warm icing ingredients together in the microwave and stir. Pour over the pop tarts once removed from the oven, and add sprinkles.
Enjoy!