



Pop Tarts or Pastelitos

INGREDIENTS Yields approx. 16

$\frac{3}{4}$ c (approx.) softened cream cheese

$\frac{1}{2}$ c (approx.) jam (I used fig jam. Use whatever you like or have on hand)

1 puff pastry sheet*

* You can also use pie crust. I would imagine that that dough will be an even closer taste and feel to the original pop tart. Either puff pastry or pie crust will do the trick

INSTRUCTIONS

1. Thaw out the puff pastry. Once at room temperature, dust the board with flour and gently roll it out to approximately 16" x 12".
2. Cut the pastry into 2" wide strips, then cut those strips in half.
3. Spread approx. 1.5 - 2 teaspoon of jam onto the middle of each strip. Then dollop approx. 1 tablespoon of cream cheese on one end.
4. Brush edges with water to help seal. Then fold in half and crimp around all the edges with a fork to completely seal.
5. Place on a parchment lined baking sheet and refrigerator for 15 minutes before baking at 375-400 degrees for 15-20 minutes until golden brown