



PREP: 12
COOK: 45 min
SERVES: 30 min

Berry Pop Tarts

Remember pop tarts? Try our take on this well-known pastry with delicious berry filling and sticky, glistening glaze. No toasting needed, just bake in the oven.

Ingredients

Pastry

200g butter, chilled and cubed
1 tsp Queen Vanilla Bean Paste
1 ¼ cup (190g) plain flour
1/3 cup (80ml) water, chilled
2 tsp apple cider vinegar, chilled
¼ cup (55g) caster sugar

Berry Filling

2 cups (250g) mixed berries, thawed and drained if frozen
2 tsp Queen Madagascar Vanilla Bean Paste
¾ cup (165g) raw sugar

Method - Pastry

STEP 1

Place cold butter, Vanilla Bean Paste and flour in a food processor and process until mixture resembles fine bread crumbs. In a jug, combine chilled water, vinegar and caster sugar. Stir until dissolved. Add to food processor, mix until combined.

STEP 2

Transfer to a lightly floured surface and knead 2-3 turns. Wrap in cling wrap and rest for at least two hours in fridge. If dough isn't properly rested it will shrink when it bakes. Once rested, remove dough and roll out to 3mm thick and square in shape. Place dough flat on a baking paper lined tray and cover with plastic wrap. Leave to rest in fridge for another 2 hours.

Method - Filling

STEP 1

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Ingredients

1/4 cup (40g) corn flour

Glaze and Decoration

1 cup (150g) icing sugar

2 tbsp (40ml) milk

2 tsp Queen Strawb'ry & Cream
Flavour for Icing

Queen Food Colour Gels in Red and
Yellow

Chopped dried fruit, coconut shredded
and flaked, fresh edible flowers, freeze
dried fruit, crushed and flaked nuts to
decorate.

Method - Filling

To make berry filling, add mixed berries, Vanilla Bean Paste, sugar and corn flour to a large bowl. Toss until berries are coated. Set aside.

STEP 2

Preheat oven to 180°C (fan forced) and line a biscuit tray with baking paper. Remove dough from fridge and cut long strips about 8cm wide and 25cm long. Place a heaped tablespoon of berry mixture in centre of strip, towards one end. Brush exposed dough with a little water and fold in half. Use a fork to press edges together. Poke holes in tops and bake for 20-30 minutes, or until golden.

Method - Glaze

STEP 1

While cooling, prepare glaze. Mix icing sugar, Strawb'ry & Cream Flavour and milk, adding more milk or icing sugar to achieve desired thickness. For multi-coloured glazes, split mixture into separate bowls and colour individually. To create pastel glazes, use half a drop of colour. Add glaze to center of pop tart and spread. If glaze isn't spreading easily, add a little more milk to the mix. If it spreads too much, add a little more icing sugar. Decorate and serve. Have decorations ready before you glaze pop tarts – the glaze will form a skin quickly.

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