



Pie Dough:

- 1 1/4 cups all-purpose flour
- 1/2 teaspoon salt
- 1/4 cup shortening
- 1/4 cup butter. Cut into pieces and chilled.
- 3 Tbsp. ice water, plus extra if needed

Filling:

- 1/4 cup brown sugar
- 1 teaspoon ground cinnamon
- 2 teaspoons all-purpose flour

Day 1:

In the bowl, mix together the flour and salt. Once combined, add in the chilled butter and combine with a pastry blender until pea-sized crumbs form (with a small amount of larger pieces mixed in).

Slowly add ice water, and pour slowly (in a steady stream) as you mix with your pastry blender. This may take two people. Add a small amount more if needed. You will probably not need any more than 1 extra Tablespoon. You want your dough to come together but not be too wet. Test by squeezing a small amount of dough together. If it sticks and is not too crumbly you are all set.

Divide your dough into 2 equal portions and form each into a flattened disk and cover with plastic wrap. Place in the refrigerator for a minimum of 1 hour or up to overnight.

Day 2:

Place a piece of your dough on to a lightly floured surface and roll into a rectangle that is around 1/8" thick. Cut into 8 rectangles. Four rectangles will be the bottom of the Pop Tart and 4 will be the top.

Carefully transfer 4 (bottom tarts) onto your baking sheet.

Combine your ingredients if making the brown sugar filling leaving around a 1/2" edge. Grab another rectangle and place on top, pushing down lightly to seal the edges. Press the tines of a fork around the edges of the rectangle and repeat.

Half of the dough should provide you with 4 full tarts.

Preheat the oven to 350 degrees and bake the tarts for 15-20 minutes until they are golden. Cool on a wire rack.