

Homemade Pop Pastries



Ingredients:



- 1 (15-ounce) package refrigerated pie crusts
- 1 jar natural strawberry preserves or jam
- 2 cups confectioners' sugar
- 2-3 tablespoons [Hiland Dairy Milk](#)
- 1/2 teaspoon vanilla extract
- Food coloring
- Candy sprinkles

Directions:

Preheat oven to 425°F. Line a baking sheet with parchment paper. Unroll one pie crust on a clean, floured work surface. Roll the crust with a rolling pin to make a square.



Cut the crust into three equal strips, approximately 3 inches wide by 11 inches in length. *Tip: I use a baking ruler for this step.* On one side of the strip, spread the preserves to within 1/4 inch of the edges.



Fold the plain side over the preserves side, and crimp the edges with a fork.



Bake in preheated oven until the edges are lightly golden brown, about 7 minutes. Allow to cool completely.

In a medium size bowl, mix together sugar, milk and vanilla to make the glaze.



Separate a few spoonfuls and add food coloring of your choice.



Spread glaze on top of each cooled pop pastry. Top with sprinkles and/or colored glaze.