

North Carolina Peanut Growers Association
PB&J Contest
Thursday, October 12, 2017

Third Place: Lisa Raschke, Raleigh

Peanut Butter and Jelly Pop Tarts

1 package refrigerator pie crust (2 pie crusts)

1 tablespoon flour

2/3 cup peanut butter

1 cup jam or preserves (divided)*

1 egg

1 tsp cream

1 tablespoon sugar

1/2 cup powdered sugar

1/4 cup chopped salted peanuts

*Note: I used cherry, but feel free to use whatever flavor you like.

Preheat oven to 375 degrees.

Sprinkle the flour over your work surface and roll out each of the pie crusts into 2 even rectangles. Slice each rectangle into 8 smaller rectangles, making them as even as you can. Spread 1 1/2 tablespoons of peanut butter on one rectangle, leaving a small border (~1/4 inch). Spread 1 tablespoon of jam on top of the peanut butter.

In a separate bowl, whisk the egg and cream together to make an egg wash. Using your finger or pastry brush, spread egg wash around the edges of another unfilled rectangle. Place this rectangle on top of the filled rectangle and crimp the edges with a fork. Repeat this process for the remaining pop tarts.

Place the finished pop tarts on a lined baking sheet and brush with the remaining egg wash. Sprinkle the tablespoon of sugar on top of the egg wash. Bake the pop tarts for 10-12 minutes or until they are lightly browned. Let the pop tarts cool.

In a separate bowl, mix together the remaining jam and powdered sugar. Spread the glaze evenly over the cooled pop tart and sprinkle on the chopped peanuts.

Serve and enjoy!

Note: These can be made ahead of time by freezing the pop tart before it is baked. Then you can just pull them out of the freezer and bake them to order.