



*Family, advice,  
and a few  
favorite recipes.*

# at Home

**KID AT HEART:**

**Make It Pop** p. 80

**Breakfast with the  
Rokers** p. 81

**Keepers** p. 82

**Allrecipets** p. 86



# MAKE IT POP

Recreate a family favorite from the breakfast aisle at home. This copycat version has all the frosted, fruity makings of the real thing, and purchased dough and jam make it simple enough to prep with little sous chefs.

BY NATALIE MECHEM

## Homemade Toaster Pastries

HANDS-ON 20 MIN TOTAL 50 MIN  
MAKES 8 SUBMITTED BY KELWEEEEEEZY

★★★★☆ 106 REVIEWS

**1 (14.1-oz.) pkg. rolled refrigerated pie crust (2 crusts), at room temperature**

**¼ cup strawberry or raspberry jam**

**2 Tbsp. whole milk, plus more for brushing**

**1 egg**

**1 Tbsp. water**

**1½ cups powdered sugar**

**½ tsp. vanilla extract**

**Food coloring (optional)**

**Sprinkles, for decorating**

1. Preheat oven to 425°F. Line 2 (10x15-inch) baking sheets with parchment paper.
2. Unroll 1 pie crust on a lightly floured work surface; gently roll to an 11-inch rounded square. Trim edges to make a square. Cut square into 8 equal-size rectangles. Repeat with remaining pie crust to make 16 rectangles total.
3. Spoon about 2 tsp. jam in center of each of 8 rectangles; spread jam in an even layer, leaving a ¼-inch border. Brush edges of dough with a little milk. Top each jammy rectangle with one of the remaining 8 rectangles. Crimp edges with a fork to seal. Trim edges, if desired. Arrange filled pastries on prepared baking sheets.
4. For egg wash, beat together egg and water in a small bowl. Brush egg wash over tops of filled pastries. Bake until edges are lightly golden brown, 10 to 12 minutes. Let cool on baking sheets.
5. For frosting, stir together powdered sugar, vanilla, and remaining 2 Tbsp. milk in a small bowl. Tint with food coloring, if using. Spoon frosting over pastries and decorate with sprinkles.

PER 1 PASTRY: 335 CAL; 12G FAT (5G SAT); 3G PRO; 56G CARB (0G FIBER, 31G SUGARS); 271MG SODIUM