

STRAWBERRY POP TARTS

Total cost: £3.10 Per portion: 78p

Bursting with fruit and sprinkled with... well... sprinkles...
The tastiest recipe of all?... PUDSEYbly...

You will need:

1 sheet of ready rolled
puff pastry
125g icing sugar
15ml water
8 tbsp strawberry jam
1 handful of sprinkles
A splash of milk



Let's get jamming:

Makes 4

Step 1

First, turn the oven to 180 degrees (fan).

Step 2

Slice the puff pastry into 4 long rectangles and add 2 tbsp of strawberry jam to one side of each rectangle.

Step 3

Fold over the uncovered side to create 4 parcels and use a fork to seal down the 3 remaining sides.

Step 4

Place them on a tray lined with greaseproof paper and brush with a little milk.

Step 5

Bake for 25 minutes and then remove to cool completely.

Step 6

Meanwhile, combine the icing sugar and water to create a glaze. Once the pop tarts have cooled, drizzle over the glaze followed by some sprinkles and you're done!

ENJOY!



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