



Snack Tarts

Delicious snack tarts, great for breakfast or a snack on the go.

Yield: Five to six tarts

Ingredients

Pastry:

- 1 bag (3½ cups) [Pamela's Gluten-Free Bread Mix](#) (no yeast needed)
- 4 oz butter
- 4 oz shortening
- ¼ cup ice cold water
- jam or jelly for filling pastries

Topping (optional):

- 1 egg
- 1 tsp water
- sugar to taste (for topping) – large crystal sugar is fun

Glaze (optional):

- 2 to 4 TBSP [Pamela's Vanilla Frosting Mix](#)
- a few teaspoons water

Directions

Cut the butter and shortening into the Pamela's Gluten-Free Bread Mix until well incorporated. Pea sized pieces of butter and flour should remain. Use the paddle attachment on a heavy duty stand mixer and blend for about 1 minute. Pour into mixture, 1/4 cup ice cold water and mix completely.

Roll out dough between parchment paper. Cut dough into pieces about 4½ inches tall by 7 inches wide (you will be folding this over to create a 4½ inch tall by 3½ inch wide tart). Roll dough to about 2/8 or 3/8-inch thick.

Place jam in the center of the dough, use a finger with water to run around the edges so that the dough will stick together, fold over and crimp the edges with a fork.

To make your pastry shiny, use an egg wash. Take one egg (or egg white) and mix with 1 tsp water. Whip with a fork. Brush on the top of the dough of your completed tart before baking. Sprinkle with sugar or large sugar crystals before placing in the oven.

If preferred, bypass the egg wash, bake as instructed, let cool then glaze (see below). Bake at 350° for about 20 to 25 minutes. Edges should start to brown. Try all different kinds of fillings. Most pie fillings will work great.

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