



Toaster Pastries

Classic Pie Crust Recipe

Ingredients

- **2½ cups** (about 11 oz) all-purpose flour
- **½ tsp** salt
- **¼ tsp** baking powder
- **16 tbsp** cold unsalted butter, cut into 1-tbsp pieces (or smaller)
- **4–6 tbsp** cold water

Directions

Step 1: Mix Dry Ingredients

In a large mixing bowl, combine flour, salt, and baking powder. Stir well to distribute evenly.

Step 2: Mix in Butter

Toss cold butter pieces into the flour mixture to coat. Using your hands, break the butter into small bits until the mixture resembles coarse sand—no large butter chunks should remain.

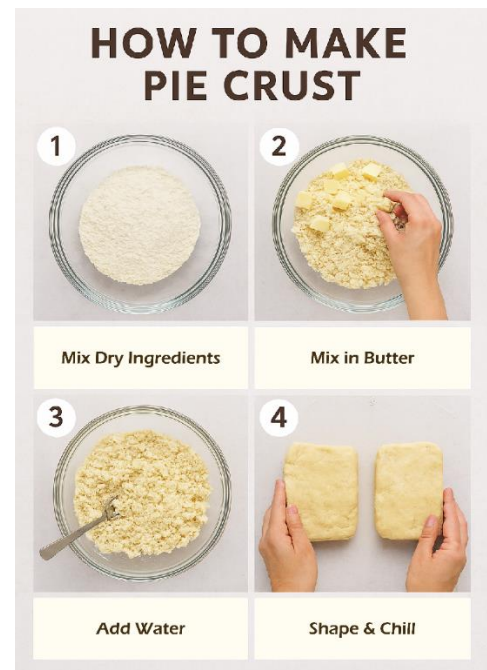
Step 3: Add Water

Start with 4 tbsp of cold water. Stir gently with a fork. If the dough is too crumbly, add more water **1 tbsp at a time** until it just holds together.

Step 4: Shape & Chill

Transfer dough to a floured surface. Divide and shape into **two rectangular pieces**. Wrap each in plastic wrap and refrigerate for **at least 1 hour** before rolling.

(Source: www.foodnetwork.com)



Refrigerator Jam Recipe

Ingredients

- **3 lbs.** frozen or fresh berries (any variety you prefer)
- **3 cups** of sugar
- **1 large apple**, peeled and chopped (*recommended varieties*: Honeycrisp, Granny Smith, Jonagold, Fuji)
- **2 tbsp** lemon or lime juice

Directions

Step 1: Prep for Testing

Place **2 small plates in the freezer**—you'll use these later to test the jam's consistency.

Step 2: Combine Ingredients

In a large pot, add berries, chopped apple, sugar, and lemon juice. Begin heating gently to thaw the berries.

Step 3: Blend or Mash

Once mostly thawed:

- Use an **immersion blender** to blend until smooth, or
- Use a **potato masher** if you prefer a chunky texture.

Step 4: Boil the Mixture

Bring the mixture to a **rolling boil** and continue boiling for about **25 minutes**, until it reaches **220°F**. Then remove it from heat.

Step 5: Test the Set

Drop a small spoonful of jam onto a frozen plate. Return the plate to the freezer for **2 minutes**.

- If the jam is still runny and recombines when pushed, boil for another **3–5 minutes** and test again.

Step 6: Cool & Store

Let the jam cool to room temperature. Transfer to clean containers and **refrigerate** until fully set.

Simple Glaze for Pastries

Ingredients

- **1 cup** powdered sugar
- **2 tbsp** milk

Directions

Step 1: Whisk Together

In a small bowl, whisk powdered sugar and milk until smooth and lump-free.

Step 2: Apply to Pastries

Spread glaze over **warm pastries** for best absorption and shine.

Step 3: Add Sprinkles (Optional)

If using sprinkles, **add immediately** after glazing—this glaze sets quickly!

How to Assemble Homemade Toaster Pastries

Step 1: Preheat Oven

- Preheat your oven to **375°F**.

Step 2: Roll & Cut Dough

- Roll out chilled pie crust dough into a **large rectangle**, about **¼ inch thick**.
- Trim rough edges to create clean lines.
- Cut into **16 equal rectangles**.

Step 3: Add Filling

- Place about **1 tablespoon** of filling on **8 rectangles**.

Suggested fillings:

- **Refrigerator Jam** (see recipe above)
- **Brown Sugar Filling:**
 - ½ cup brown sugar
 - 2 tsp cinnamon
 - 1 tbsp flour
- **Store-Bought Jam** (e.g., peach preserves)
- **S'mores:** frozen marshmallows + fudge ice cream topping

Step 4: Seal the Pastries

- Brush edges of filled rectangles with **egg wash** (1 egg + 1 tbsp water).
- Place remaining rectangles on top.
- Trim uneven edges and **seal with a fork**.
- Poke small holes in the top using a **toothpick or knife** to vent steam.

Step 5: Bake

- Transfer to a **parchment-lined baking sheet**.
- Bake for **18–20 minutes**, until golden brown.

Step 6: Glaze & Decorate

- Spread **Simple Glaze** (see recipe) onto **warm pastries**.
- Add **sprinkles immediately**—the glaze sets quickly!

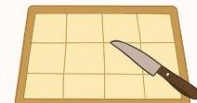
HOW TO ASSEMBLE TOASTER PASTRIES

1 Preheat Oven



Preheat oven to 375°F

2 Roll & Cut Dough



Roll dough into a large rectangle, about ¼ inch thick. Cut into **16 equal**

3 Add Filling



Place 1 tbsp filling on 8 rectangles

- Refrigerator Jam
- Brown Sugar
 - ½ tsp cinnamon
- Store-Bought Jam
- S'mores
 - Frozen Marshmallows
 - Fudge Ice Cream Topping

4 Seal & Bake



Place top crust, seal edges and poke holes

Transfer to a parchment-lined sheet and bake

Authors:

Shannon Coleman, Ashley Gutierrez & Evelyn Watts
School of Nutrition and Food Sciences

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