

# Toaster Pastries



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Recipe by: Laura Vitale

*Makes About 16*

**Prep Time: 15 minutes**

**Cook Time: 20 minutes**

## Ingredients

- 3 cups of All Purpose Flour
- 1/4 cup of Granulated Sugar
- 10 Tbsp Cold Butter, cut into cubes
- 1/2 cup of Cold Vegetable Shortening, cut into cubes
- 1/2 tsp Salt
- 1 tsp of Baking Powder
- 1 Egg
- 3 to 5 Tbsp of Ice Water

## For the remaining ingredients:

- 1 cup of Jam
- 1-1/2 Tbsp of Corn Starch
- 1-1/2 Tbsp of Water or Orange Juice
- Eggwash (one egg beaten with a touch of milk or water)

1) In the bowl of a standing mixer fitted with a paddle attachment, add the flour, sugar, baking powder and salt, pulse once to incorporate.

2) Add the butter and shortening and mix until the butter and shortening are about the size of peas and distributed evenly.

3) Add the egg and with the speed on low, add a little bit of a water at a time until the dough comes together.

4) Dump the dough on your work surface and divide the mixture in half. Wrap each half with plastic wrap and pop it in the fridge for about 45 minutes.

5) In a small bowl, mix the cornstarch with the water and add it to the jam, stir to combine and set aside.

6) Take each piece of dough out of the fridge about 5 minutes before using. Dust your work surface well with flour and roll out each piece nice and thin into a rectangle (it should be between 1/8 and 1/4 thick).

7) Cut the edges so its a clean looking rectangle and cut into thirds so you have 9 little rectangles (you can use a biscuit cutter if you want them in a round shape or if you have a little square or rectangle cutter use that).

8) Spread a little of the jam on half of the rectangles (by half I mean half of the amount of rectangles because remember you will need one piece for the bottom and one for the top) and brush all the sides with eggwash, place another piece of dough on top and pinch the sides to seal.

9) Trim the edges for a clean look, dip a fork in some flour, crimp all the edges and prick the top a couple times. Repeat with the other piece of dough and with all the bits and pieces of dough you've trimmed along the way, pull together all the scraps and re-roll it out. Place them on a parchment paper lined baking sheet, brush all the tops with egg wash and pop them in the fridge for about 30 minutes.

10) Preheat the oven to 375 degrees, bake the pastries for 18 to 20 minutes or until golden brown. Allow to cool before serving!

