

DINNERLY



Giant Homemade Apple Pie Pop-Tart:

Weekend Bakes



2h



2 Servings

If you're ready to level up your baking skills and learn a new trick or two, a weekend baking adventure is just what you need! Imagine biting into a pop tart that you made with your own two hands—if that's not life goals, we don't know what is. Instead of making a bunch of little ones, just make one big pop-tart, gather your closest friends, and divide and conquer. We've got you covered!

WHAT WE SEND

- 5 oz all-purpose flour ³
- 5 oz dark brown sugar
- 2 Granny Smith apples
- ¼ oz cornstarch
- ¼ oz pie spice blend
- 2½ oz confectioners' sugar
- 1 oz rainbow sprinkles

WHAT YOU NEED

- kosher salt
- 1 stick (8 Tbsp) butter ¹
- vanilla
- 1 large egg ²
- all-purpose flour ³
- milk ¹

TOOLS

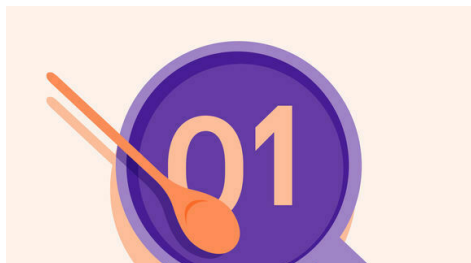
- medium nonstick skillet
- rimmed baking sheet

ALLERGENS

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

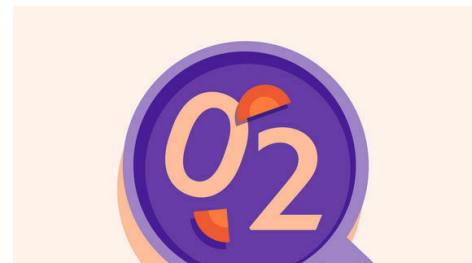
NUTRITION PER SERVING

Calories 410kcal, Fat 18g, Carbs 60g, Protein 4g



1. Make tart dough

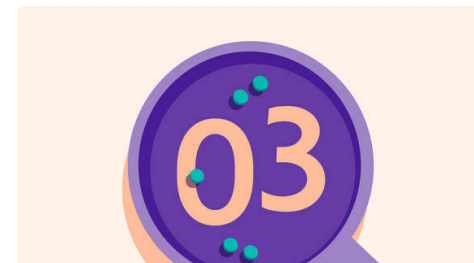
In a medium bowl, mix to combine **flour**, **1 tablespoon brown sugar**, and **½ teaspoon salt**. Cut **6 tablespoons cold butter** into ½-inch pieces and add to **flour mixture**; toss to coat. Use your fingers to pinch butter into flour until it resembles small peas. Add **¼ cup + 1 tablespoon cold tap water**; knead just until a shaggy ball forms (see step 6!).



2. Prep filling

Divide **dough** in half and pat into 2 (4-inch wide) squares. Wrap each in plastic wrap; refrigerate until firm, at least 2 hours.

Preheat oven to 400°F with a rack in the center. Peel **apples**; discard cores and thinly slice. Melt **2 tablespoons butter** in a medium nonstick skillet over medium. Add **apples** and a **pinch of salt**; cook, stirring often, until tender, 9–11 minutes.

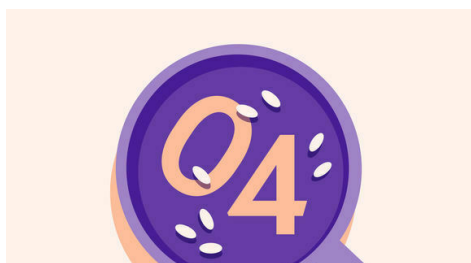


3. Finish filling, prep tart

To skillet with **apples** off heat, stir in **cornstarch**, **½ cup brown sugar**, **1½ teaspoons pie spice**, and **½ teaspoon vanilla**.

In a small bowl, whisk together **1 large egg** and **1 teaspoon water**.

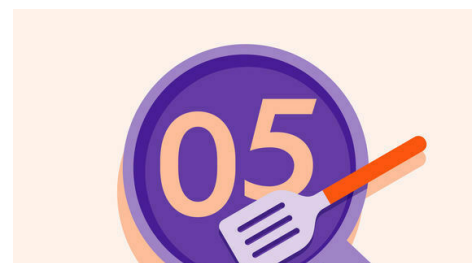
On a **floured** work surface, roll or pat **each dough** into an 8x6-inch rectangle. Transfer one dough to a parchment-lined baking sheet. Top with **apple filling**, leaving a ¾-inch border.



4. Assemble & bake

Brush border with **some of the egg wash**. Cover **apple filling** with **remaining dough**. Using a fork, crimp edges to seal. Brush top all over with more egg wash. Using a skewer or toothpick, poke holes all over top. Let chill in fridge for 20 minutes.

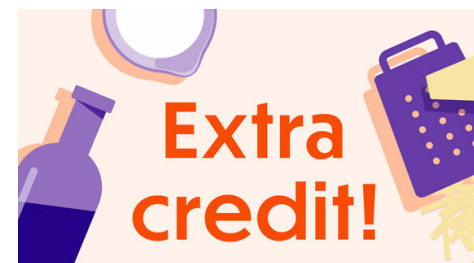
Bake on center oven rack until deeply golden on bottom and around edges, rotating halfway through cooking time, 25–35 minutes.



5. Make glaze & serve

Let **pop-tart** cool on sheet for 5 minutes, then carefully transfer to a wire rack to cool completely. In a medium bowl, stir to combine **confectioners' sugar** and **2 teaspoons milk**. Spread **glaze** over pop-tart, leaving a ¾-inch border. Top with **sprinkles**; let sit for 10 minutes until glaze is set.

Serve **homemade apple pie pop-tart** cut into pieces. Enjoy!



6. Pasty dough tip!

The key to a flaky pastry dough is keeping those buttery pockets intact. When the butter melts in the oven, it releases steam that creates those flaky layers. When making the dough in step 1, avoid fully combining the butter into the flour mixture and overmixing—the dough should just barely come together. And be sure to use very cold tap water to keep the butter

from melting. Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)
View the recipe online by visiting your account at dinnerly.com **#dinnerly**