



THE J.M. SMUCKER Co

Strawberry Toasties

Prep Time Cook Time Serves Difficulty

25 mins 15 mins 12 N/A

Ingredients

- 2 cups Robin Hood® Original All Purpose Flour
 - 3 tbsp granulated sugar
 - 1 tsp salt
 - 2-4 tbsp cold water (60°F/16°C)
 - 3/4 cup AllVegetable Shortening, chilled
 - 2/3 cup Smucker's® Pure Strawberry JamSeedless Strawberry Jam
 - 1 egg
 - **Topping:**
 - 1/2 cup icing sugar
 - 4 tsp Carnation® Regular, 2% or Fat Free Evaporated Milk
- Evaporated Milk
- 1 tbsp water

Directions

Step 1:

Pour flour, sugar and salt in a large bowl. Using a pastry blender or your fingers, work in shortening until it resembles coarse crumbs with some small pea-sized pieces. Sprinkle 2 tbsp (30 mL) water over flour mixture. Using a fork, mix until dough is moist enough to hold together when pressed. Add remaining water by tablespoon (15 mL), if needed.

Step 2:

Shape dough into a ball. Divide in half. Form each half into ½" (1 cm) thick rectangles. Wrap in plastic wrap. Chill 30 minutes.

Step 3:

Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.

Step 4:

Roll, on a piece of plastic wrap, 1 piece into a rectangle measuring about 9" x 12" (23 x 30 cm). Cut into 12 equal pieces. On 6 pieces, spread with 1 tbsp (15 mL) jam, leaving a ½" (1 cm) border.

Step 5:

Whisk egg with 1 tbsp (15 mL) water in a small bowl. On the 6 pieces without jam, lightly brush with egg mixture. Sandwich egg-brushed side down pieces with jam pieces. Using prongs of a fork, press edges to seal and place on baking sheet. Repeat with remaining dough. Reserve egg mixture.

Step 7:

Lightly brush tops with reserved egg mixture.

Step 8:

Bake in preheated oven 13 to 15 minutes. Cool on a wire rack. Stir icing sugar with evaporated milk in separate small bowl. Spread over cooled toasties.

Images

