

More than 1 hour

Makes 18

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Ingredients

Jam:

- 1 packet (200g) fresh strawberries, halved
 - ½ cup (100g) sugar
 - ¼ cup (60ml) boiling water
 - 2 chamomile tea bags
 - 1 sprig fresh rosemary
 - 3 sprigs fresh thyme (optional)
 - 2 tots (50ml) gin
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- 2 rolls (400g each) puff pastry, defrosted
 - Flour, for dusting
 - 1 whisked egg, for brushing
 - 1 cup (250ml) icing sugar, sifted
 - ⅓ cup (80ml) water
 - Pink food colouring
 - Sprinkles, for decorating

Method

1. Combine all jam ingredients, except gin, in a saucepan.
2. Simmer for 15 minutes, until a syrup forms and berries are limp.
3. Turn off heat and infuse for 5 minutes. Remove herbs and tea bags.
4. Add gin and stir to combine.
5. Set jam aside to cool completely.
6. Preheat oven to 200°C and line 2 baking trays with baking paper.
7. Roll pastry to 3mm thick on a lightly floured surface.

8. Cut pastry into 4cm x 8cm rectangles.
9. Place tablespoons of jam on half the rectangles, leaving 1.5cm border clean.
10. Brush borders with whisked egg, then lay remaining pastry rectangles on top to enclose.
11. Run fingers around edges to secure, then crimp neatly with a fork.
12. Place on a baking tray and chill in the fridge for 15 minutes.
13. Brush pastry with egg and bake for 15-18 minutes until golden. Cool completely on a wire rack.
14. Mix icing sugar and water and add a few drops of food colouring.
15. Decorate pop tarts with icing and sprinkles.
16. Leave for a few minutes for icing to set before serving.

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