

# JAM ROLL-UPS

*Chefsville*  
**Kids**

## COOKEE'S TOOL KIT

Baking sheet  
Aluminum foil or  
Silicon mat  
Small mixing bowl  
Spatula  
Whisk or spoon



## Ingredients

1 pre-made 9-inch pie crust  
3 tablespoons all-purpose flour  
Jam or preserves  
1 teaspoon ground cinnamon

½ cup vegetable shortening  
1 cup powdered sugar  
1½ tablespoon water

## Directions

1. Flour a surface or cutting board, unfold the piecrust.
2. Spread a thin layer of jam or preserves onto the dough. Using a butter knife, cut the crust into about 20 triangle wedges.
3. Roll up each wedge starting at its wider edge. Chill the roll-ups for at least 1 hour. The chill will allow the pastries to retain their shapes during baking.
4. Pre-heat the oven to 450 degrees Fahrenheit. Line a baking sheet with aluminum foil and grease the foil with shortening or use a silicon mat. Place the chilled pastries on the baking sheet, spacing them at least 2 inches apart.
5. Bake 10 to 12 minutes or until lightly browned, then remove the sheet from the oven and transfer the pastries to a cooling rack.
6. To make the glaze stir together the powdered sugar (confectioners' sugar) and water in a bowl until smooth.
7. Glaze onto the cooled pastries and serve.



Prep Time: 15 minutes  
Cook Time: 12 minutes