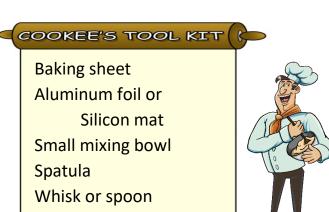
JAM ROLL-UPS



Chefsville **Kids**



Ingredients

1 pre-made 9-inch pie crust 3 tablespoons all-purpose flour Jam or preserves 1 teaspoon ground cinnamon ½ cup vegetable shortening1 cup powdered sugar1½ tablespoon water

Directions

- 1. Flour a surface or cutting board, unfold the piecrust.
- 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 rollups 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

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