

## Homemade Strawberry Pop-Tart Cookies: Fun & Fruity Treat

Get ready to revisit your childhood with a delightful twist! These



**OVEN**  
**350°F**

**TIME**  
**3-5 min**

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**SAVE**  
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### INGREDIENTS

- 2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup (1.5 sticks) unsalted butter, softened
- 1 cup granulated sugar
- 1 large egg
- 2 teaspoons vanilla extract
- 1/4 cup strawberry jam
- Fresh strawberries, halved (for topping)
- 1 cup powdered sugar
- 2 tablespoons milk
- Sprinkles for decoration

### DIRECTIONS

1. Let's get these delightful : Strawberry Pop-Tart Cookies baking!
2. Preheat : Oven & Prep Sheet: Preheat your oven to 350°F (175°C). Line a large baking sheet with parchment paper to prevent sticking and for easy cleanup.
3. Mix : Dry Ingredients: In a medium-sized bowl, whisk together the 2 cups all-purpose flour, 1/2 teaspoon baking powder, and 1/4 teaspoon salt. Set aside.
4. Cream : Butter & Sugar: In a separate large bowl, using an electric mixer, beat together the 3/4 cup softened unsalted butter and 1 cup granulated sugar until light and fluffy, about 3-5 minutes.
5. Add : Egg & Vanilla: Add the 1 large egg and 2 teaspoons vanilla extract to the butter mixture. Beat until just combined, scraping down the sides of the bowl as needed.
6. Combine : Mixtures: Gradually add the dry ingredients from step 2 to the butter mixture, mixing on low speed until a soft dough forms. Be careful not to overmix.
7. Shape the : Cookies: Lightly flour a clean work surface. Roll out the dough to about 1/4-inch thickness.
8. Using a knife or a pastry wheel, cut the dough into square or rectangular shapes (about 2x3 inches is a good size, similar to a Pop-Tart). You can use a cookie cutter for cleaner edges if desired.
9. Carefully transfer the cut dough squares to the prepared baking sheet, leaving about 1 inch between them.

10. Place a small dollop (about 1/2 - 1 teaspoon) of strawberry jam in the center of each dough square.
11. Gently top each jam dollop with a halved fresh strawberry, pressing it lightly into the jam.
12. Bake: Bake in the preheated oven for 10-12 minutes, or until the edges of the cookies are lightly golden brown and the cookies are set.
13. Cool : Completely: Remove the baking sheet from the oven and transfer the cookies to a wire rack to cool completely. This is important before glazing.
14. Prepare the : Glaze: While the cookies cool, prepare the glaze. In a small bowl, whisk together the 1 cup powdered sugar and 2 tablespoons milk until completely smooth and of a drizzling consistency. Add a tiny bit more milk if it's too thick, or more powdered sugar if it's too thin.
15. Glaze & : Decorate: Once the cookies are completely cool, drizzle the prepared glaze generously over the top of each cookie. Immediately add sprinkles for decoration before the glaze sets.
16. Set & : Serve: Allow the glaze to set for a few minutes (or longer if a thicker glaze) before handling and serving.

## SWAPS & NOTES

**Butter:** Ensure your butter is properly softened for easy creaming.

Unsalted butter allows you to control the salt content.

**Sugar:** Granulated sugar provides the crisp-tender texture for the cookie base.

**Vanilla Extract:** Pure vanilla extract offers the best flavor.

## TIPS FOR SUCCESS

**Don't Overwork Dough:** Overmixing the dough can lead to tough cookies.

**Chill Dough (Optional but Recommended):** If your dough is too sticky to roll out, wrap it in plastic wrap and chill it in the refrigerator for 20-30 minutes.

**Even Thickness:** Roll the dough to an even thickness for consistent baking.

Cool Completely Before Glazing: Glazing warm cookies will cause the glaze to melt and run off.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/homemade-strawberry-pop-tart-cookies-fun-fruity-treat/>