



Cold Hollow Cider Mill Cider Mill Pop Tarts w/ Maple Butter Glaze

Ingredients: 2 Cups AP Flour

1 TBSP sugar

1 tsp salt

1 cup unsalted butter

1 egg (and another for an egg wash)

2 TBSP milk

1 jar [Maple Butter](#)

Directions: Combine flour, sugar, salt, and butter to form the crust. In a separate bowl combine the egg and milk. Then, add to the crust mixture. Lightly flour a surface and knead the dough until it is fully incorporated together. Wrap the dough and refrigerate it for 30 minutes.

Once chilled, flour a surface and roll the dough out to 1/8" thickness. Cut, or use a cookie cutter, to make rectangular pieces. The dough should make about 18 3X5" pieces.

Brush one set of dough pieces with an egg wash. Spoon the filling onto the center of the brushed dough rectangle. This is where the fun begins; you can choose any Cold Hollow product your heart desires. For ours we used [Raspberry Jam](#), [Blueberry Jam](#), [Pumpkin Butter](#), and [Maple Apple Drizzle](#).

Once filled, top with another piece of dough and crimp the edges closed with a fork.

Place on a baking sheet lined with parchment paper. Bake at 350 degrees for 25-30 minutes.

Once cooled, glaze the tops with [Cold Hollow Maple Butter](#). Let cool completely and Enjoy!

