

## Coffin Pop Tarts



Servings:

**10**

Prep Time:

**10 minutes**

Cook Time:

**20 minutes**

### Ingredients

- 1 package **Pillsbury Pie Crust**  
(2 pieces)
- 1 tbsp **All Purpose Flour**
- ½ - ¾ cup **Raspberry or Strawberry Jam**
- 3 - 4 tbsp **Vanilla Icing**

### Method of Preparation

#### Step 1

Preheat oven to 350°F. Lightly grease a cookie sheet.

Sprinkle flour on a cutting board and unroll 2 pie crusts. Place on top of each other.

#### Step 2

Cut out the shape of a coffin through both pieces of dough.

#### Step 3

Separate the two layers, keeping the two pieces next to each other.

Spoon jam into the center of one piece, be careful not to overfill.

#### Step 4

Place the matching piece on top and seal the edges with a fork.

Bake for 20 minutes or until lightly golden brown.

#### Step 5

Remove from oven and allow to cool.

Fill a piping bag with vanilla icing (store bought or homemade) and drizzle over the top.

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