



Jam pies on a stick

40'
Hands on

1 hour'
Hands off

25'
Cook Time

15
Portion(s)

1
Difficulty



Ingredients

For the dough

- 250 g all-purpose flour
- 100 g butter, at room temperature
- 1 tablespoon(s) granulated sugar
- 1 pinch salt
- 2 tablespoon(s) water
- orange zest, of 1 orange
- 1 teaspoon(s) [vanilla extract](#)
- 1 egg, medium
- 1 egg yolk, + 1 tablespoon water, for brushing
- all-purpose flour, for rolling out the dough

For the filling

- 50 g [strawberry jam](#)
- 50 g [apricot jam](#)

Method

- You will need 15 ice cream sticks.
- In a large [bowl](#), add the flour, butter, sugar and salt.
- Mix [by hand](#) so that the mixture has a texture like wet sand.
- Add the water, orange zest, vanilla and egg. Knead well until a soft dough forms.
- Wrap the dough with a plastic wrap and refrigerate for 1 hour.
- Preheat oven over 170° C (338* F) Set to Fan.
- In a small bowl, mix the egg yolk with the water and set aside.
- Sprinkle the kitchen counter with some flour and start rolling the dough (it should be 2-3 mm thick).
- Using a round 8 cm cookie cutter, make 30 round disks on your dough.
- With a 4 cm star-shaped cookie cutter, make stars on the center of 8 disks.
- Remove the stars and set aside to decorate some of the pies later.
- In a round-shaped dough, add 1 teaspoon [strawberry](#) or apricot jam in the center, leaving a 1 cm margin from the edge.
- Brush with the yolk and water mixture the edges of the dough (where there is no filling).
- Insert a stick and cover with another disk of dough. Slightly press with a fork so that the two doughs stick together.
- Brush on top with the yolk mixture and place a star on the center (brush the star with the yolk mixture as well).
- Brush the edges of another round dough with yolk.
- Insert a stick and cover with a dough with a star-shaped hole.
- Slightly press with a fork so that the two doughs stick together. Fill the star-shaped hole with 1 teaspoon strawberry or apricot jam.
- Brush on top with the yolk.
- Repeat the process for the rest of the dough. When all of the jam pies are ready, place them on a [baking pan](#) lined with parchment paper.
- Bake for 25 minutes. Let them cool and serve.

Διατροφικός πίνακας

Nutrition information per portion

176 Calories (kcal)	6,4 Total Fat (g)	3.7 Saturated Fat (g)	26.0 Total Carbs (g)
9%	9%	19%	10%
12.0 Sugars (g)	2.6 Protein (g)	1.3 Fibre (g)	0.05 Sodium (g)
13%	5%	5%	1%