



Orange Marmalade and Cream Cheese Pie Pops

1 hour

Hands on

Family

Portion(s)

1

Difficulty



Ingredients

- 250 g all-purpose flour
- 1 teaspoon(s) yeast
- 150 g water, lukewarm
- 1 pinch granulated sugar
- 1 pinch salt
- 1 tablespoon(s) thyme, fresh, only the leaves

For the filling

- 1 egg yolk, for brushing
- 200 g cream cheese
- orange jam
- poppy seeds, for sprinkling

Method

- Preheat oven to 180* C (350* F) Fan.
- Beat the water, yeast and sugar in a mixer.
- Add the flour and beat. Add the salt and finely chopped thyme leaves and continue beating until you create a nice elastic dough.
- Transfer dough to a bowl brushed with olive oil so that it won't stick. Cover and allow it to rest and rise for 40-50 minutes.
- When ready, roll out the dough until it becomes 2-3 mm thick. Use a round cookie cutter to cut out round circles.
- Add 1 teaspoon of cream cheese and 1 teaspoon orange marmalade to each circle. Place a flat ice cream stick at the edge of half of the circles of dough.
- Brush the edges with water and cover each circle with the other half of the circles of dough. Press edges to seal the two together.
- Whisk egg yolk and add a little water to create an egg wash. Brush over dough and sprinkle with poppy seeds or sesame seeds.
- Bake for 25-35 minutes, until golden.