pop tart by Evelyn Oxner
This is a lil different from The original , this will call for less butter

For dough:
1 1/4 c. All purpose Flour
1 tabsp. Sugar
1/2 tsp salt
1/4c. Shortening
2 Tabsp. Butter

For pop tart filling:
3/4 cup jam in small sauce pan.
Mix 1 tabsp. Corn starch with 1 Tabsp. Water.
Mix together and cook til thickened. Also good on ice cream.

Cut in shortening and butter
Using a little less than 1/3 cup of ice water, sprinkle by Tabsp. Till dough comes together to make a ball.
Using lightly floured board roll to a 12 inch circle, then cut with biscuit cutter.
can reroll dough pieces, should make about 20 circles.
Place 1 tsp of filling on one circle of dough, place second circle of dough on top, using a Floured forks tines to seal edges.
I used a toothpick to make several holes in top to let steam escape.
Place on cookie sheet lined with parchment paper.
Bake 400 degrees for 14- min.
Freezes well for about 3 months.