



*pure joy!*

# CRESTWOOD

Camp • School



**CRESTWOOD COOKBOOK 2023**

Thank you all for such an incredible summer! I had an amazing time with all of your children, and I can't wait for next summer. Here are all of the recipes for the delicious treats we cooked up this summer. Enjoy!

Ali Harris, cooking specialist

# Homemade Biscuits

This recipe can be doubled to make 12 biscuits.

Prep Time: 15minutes

Cook Time: 12minutes

Total Time: 27minutes

Servings: 6 biscuits

Author Sam Merritt

## Ingredients:

- 2 cups all-purpose flour (250g)
- 1 Tablespoon baking powder
- 1 Tablespoon granulated sugar
- 1 teaspoon salt
- 6 Tablespoons unsalted butter very cold (85g), unsalted European butter is ideal, but not required
- $\frac{3}{4}$  cup whole milk<sup>1</sup> (177ml) buttermilk or 2% milk will also work

## Equipment

- Box grater
- Biscuit cutter

## Notes

I use whole milk, but others have used buttermilk and 2% milk with success!

## Instructions:

1. For best results, chill your butter in the freezer for 10-20 minutes before beginning this recipe. It's ideal that the butter is very cold for light, flaky, buttery biscuits.
2. Preheat oven to 425F and line a cookie sheet with nonstick parchment paper. Set aside.
3. Combine flour, baking powder, sugar, and salt in a large bowl and mix well. Set aside.
4. Remove your butter from the refrigerator and either cut it into your flour mixture using a pastry cutter or (preferred) use a box grater to shred the butter into small pieces and then add to the flour mixture and stir.
5. Cut the butter or combine the grated butter until the mixture resembles coarse crumbs.
6. Add milk, use a wooden spoon or spatula to stir until combined (don't over-work the dough).
7. Transfer your biscuit dough to a well-floured surface and use your hands to gently work the dough together. If the dough is too sticky, add flour until it is manageable.
8. Once the dough is cohesive, fold in half over itself and use your hands to gently flatten layers together. Rotate the dough 90 degrees and fold in half again, repeating this step 5-6 times but taking care to not overwork the dough.
9. Use your hands (do not use a rolling pin) to flatten the dough to 1" thick and lightly dust a 2  $\frac{3}{4}$ " round biscuit cutter with flour.
10. Making close cuts, press the biscuit cutter straight down into the dough and drop the biscuit onto your prepared baking sheet.
11. Repeat until you have gotten as many biscuits as possible and place less than  $\frac{1}{2}$ " apart on baking sheet.
12. Once you have gotten as many biscuits as possible out of the dough, gently re-work the dough to get out another biscuit or two until you have at least 6 biscuits.
13. Bake on 425F for 12 minutes or until tops are beginning to just turn lightly golden brown.
14. If desired, brush with melted salted butter immediately after removing from oven. Serve warm and enjoy.

# Chocolate Lava Cake

Prep Time: 13 minutes

Cook Time: 8 minutes

Cool Time: 1 minute

Total Time: 22 minutes

Servings: 6 cakes

Author John Kanell

## **INGREDIENTS:**

- ½ cup unsalted butter (113g)
- 6 ounces bittersweet chocolate chopped (168g)
- 2 large eggs
- 2 large egg yolks
- ¼ cup granulated sugar (50g)
- ⅛ teaspoon salt
- 2 tablespoons all-purpose flour

## **EQUIPMENT:**

- Ramekins
- Baking Sheet
- Double boiler
- Electric or stand mixer
- Mixing Bowls

## **Instructions:**

1. Preheat the oven to 450F. Butter and lightly flour 6 (4- to 5-ounce) ramekins and place them on a baking sheet.
2. Combine the butter and chocolate in a double boiler and melt over low heat, stirring until smooth. Or, place the butter and chocolate in a microwave-safe bowl and microwave on high, stirring every 30-seconds until melted. Whisk together until smooth.
3. In a large mixing bowl, combine the eggs, egg yolks, sugar, and salt. Beat on medium speed until thick and pale yellow. Fold the chocolate mixture and flour into the egg mixture until well combined. Divide the batter among the prepared ramekins.
4. Bake for 6 to 8 minutes or until the sides of the cakes are firm set but the center is jiggly. Let the cakes cool in the ramekins for 1 minute.
5. Place a small dessert plate over the top of each ramekin and carefully turn it over, inverting the cake onto the plate. Let stand for about 10 seconds, then remove the ramekin to unmold the cakes. Sift powdered sugar on top and garnish with berries, if desired. Serve immediately.

## **Notes:**

- Do not pack the flour into the measuring spoon. Fluff the flour and then sprinkle it into the tablespoons. You do not want to add too much flour to the lava cake batter as it'll make the center firm.
- Make sure the oven is fully heated before adding the ramekins inside. The high temperature helps the exterior of the cake bake faster than the inside. This leaves you with the exterior perfectly cooked while the chocolate lava filling stays gooey!
- Use room temperature eggs, so they mix into the batter without over-mixing. Place your eggs in a bowl of warm tap water if they are cold.
- Keep a very close eye on the lava cakes in the oven as you do not want them to overbake. The center should still be jiggly.

# Dutch Baby Pancakes

Prep Time: 15minutes mins

Cook Time: 15minutes mins

Total Time: 30minutes mins

Servings: 10 pancakes

Author: Sue Moran

## Ingredients

- 1 cup milk, at room temperature
- 1/4 cup granulated sugar
- 1 cup all purpose flour
- 4 large eggs, at room temperature
- 6 Tbsp unsalted butter, slightly cooled, divided
- 1 tsp vanilla extract
- 1/2 tsp salt

## Toppings:

- Fresh blueberries
- Powdered sugar
- Chocolate chips
- Whipped cream

## Instructions:

1. Preheat oven to 425F. Set your oven rack to the middle and make sure there's plenty of room above it (don't set another rack on the next rung.) Slide your muffin pan into the cold oven when you turn it on.
2. Add the milk, sugar, flour, eggs, 4 tablespoons of the melted and cooled butter, extract and salt into a blender. You can also use a food processor. Blend until smooth, this will take 15-30 seconds. Let the batter sit for 5-10 minutes.
3. When the oven is at temperature, carefully remove the hot pan and brush each well with the remaining 2 tablespoons of melted butter (it will sizzle.) Immediately pour the batter into the pan, filling each cup about 3/4 full. Slide it back into the oven and cook for about 15-17 minutes, or until the Dutch babies are puffed and lightly golden. Note: if your muffin cups are smaller or larger than mine, your baking time can vary slightly. It helps to do a test.
4. Let the pancakes cool briefly. They will sink as they cool, but that's ok, because that will give you perfect little indentations for your toppings.
5. Top each pancake with a dollop of lemon curd and a few berries. Dust with powdered sugar just before serving warm with maple syrup.

# EASY HOMEMADE PIZZA DOUGH

## Ingredients:

- 1 cup warm water (105 degrees F)
- 1 Tablespoon granulated sugar
- 1 Tablespoon active dry yeast
- 1 Tablespoon olive oil
- 2 to 2 ½ cups all-purpose flour\*
- 1 tsp fine sea salt

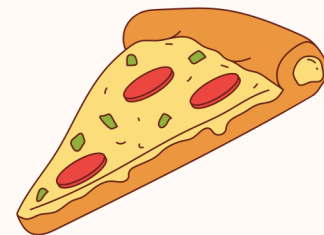
## Directions:

1. Preheat oven to 500 degrees F. Put a pizza stone in the oven while it preheats, and let it warm at 500 degrees F for at least 10 minutes.\*
2. Make the Pizza Dough
  1. Combine warm water, yeast and sugar in a large mixing bowl and stir to combine.
  2. Let mixture sit for 5 minutes, or until it becomes frothy and bubbles form.
  3. Gently stir in olive oil.
  4. Add 2 cups of flour and salt and mix with a spatula until a ball begins to form (dough will still be slightly sticky). Add more flour as needed to form a dough ball.
  5. Transfer to a floured surface and knead into a smooth dough, adding up to ½ cup extra flour if needed.
  6. **Optional.** if desired, cover the bowl with a damp tea towel and let it rise for 10 minutes or up to 1 hour.

Assemble the pizza.....

1. Roll the dough into your desired shape and put it on a piece of parchment paper.
2. Add pizza sauce, cheese and toppings of choice.
3. Use a pizza peel to transfer the pizza to the preheated pizza stone in the oven.
4. Bake on the preheated pizza stone for 12-15 minutes, or until the bottom of the crust is golden brown.
5. Remove the pizza from the oven with the pizza peel and put it on a wire rack to cool for at 5-10 minutes before cutting and serving.

Prep Time: 5minutes  
Cook Time: 25 minutes  
Total Time30minutes  
Servings: 14 Pizza (12 servings)  
Author: Laura



## Equipment:

- Glass batter bowl
- measuring spoons
- measuring cups
- rolling pin
- pizza stone
- Pizza Peel
- Pizza scissors

## Notes:

If you don't have a pizza stone you can preheat the pizza pan or baking pan you will be cooking the pizza on in the oven instead of the stone. You will need to bake the pizza slightly longer without a stone.

### Ingredient Substitutions

- All-purpose flour. you can replace up to ½ cup flour with whole wheat flour. You can also use a 1:1 gluten-free all-purpose baking flour for a gluten-free pizza crust.
- Sugar. honey is a great substitute for sugar.
- Olive oil. Any neutral tasting oil works perfectly in this recipe, I suggest olive oil, avocado oil or canola oil.

# Original NESTLÉ® TOLL HOUSE® Chocolate Chip Cookie Chipwiches

## INGREDIENTS FOR THE COOKIES:



- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups (12-ounce package) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels
- 1 cup chopped nuts (Optional. If omitting, add 1 to 2 Tbsp. of all-purpose flour.)

## HOW TO MAKE THE COOKIES:

Step 1  
Preheat oven to 375° F.

Step 2  
Combine flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

Step 3  
Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.



## BEN AND JERRY'S FRENCH VANILLA ICE CREAM

CDKITCHEN [HTTPS://WWW.CDKITCHEN.COM](https://www.cdkitchen.com)

**SERVES/MAKES:** 1 QUART | **READY IN:** 2-5 HRS

## INGREDIENTS FOR THE ICE CREAM:

- 2 LARGE EGGS
- 3/4 CUP SUGAR
- 2 CUPS WHIPPING CREAM
- 1 CUP MILK
- 2 TEASPOONS VANILLA EXTRACT

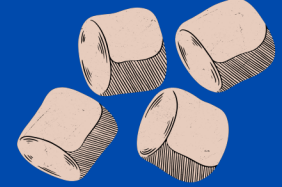


## HOW TO MAKE THE ICE CREAM:

WHISK THE EGGS IN A MIXING BOWL UNTIL LIGHT AND FLUFFY, 1 TO 2 MINUTES. WHISK IN THE SUGAR, A LITTLE AT A TIME, THEN CONTINUE WHISKING UNTIL COMPLETELY BLENDED, ABOUT 1 MINUTE MORE. POUR IN THE CREAM, MILK, AND VANILLA AND WHISK TO BLEND.

TRANSFER THE MIXTURE TO AN ICE CREAM MAKER AND FREEZE FOLLOWING THE MANUFACTURER'S INSTRUCTIONS.

# MARSHMALLOW CEREAL TREATS



Prep time 20 MINUTES

total time 20 MINUTES

This is a master recipe for marshmallow cereal treats. Use the formula to get creative and make any flavor of cereal treat bars you like!

## INSTRUCTIONS

### PREP:

1. Line an 8-inch (20 cm) square baking dish with parchment paper.
2. Measure out all of your ingredients. This process moves quickly and you need everything to be ready to go so the marshmallow doesn't set before everything is added.

### TO MAKE THE MARSHMALLOW TREATS:

1. In a large pan over medium-low heat, melt your fat (70 grams, 5 tablespoons) of choice. Alternatively, you can place it in a large microwave safe bowl, and melt it in the microwave.
2. Add the mini marshmallows (297 grams, 10.5 ounce bag) to the pan and stir continuously with a silicone spatula until they are completely melted. Don't turn the heat up during this process as the final marshmallow treats can get hard if the marshmallow gets too hot. Alternatively, you can add the marshmallow to the bowl and microwave in 20 second bursts, stirring in between until fully melted.
3. If using the salt (1/4 teaspoon) and any flavorings, add them in with the marshmallow mixture here and stir to combine fully.
4. Pour the cereal into your pan or bowl (if it isn't big enough you can pour the marshmallow into the cereal) and stir until fully combined. It will be very sticky and a bit difficult to stir, but stick with it! Fold in any solid mix-ins if using here.
5. Transfer the mixture to your prepared dish. Lightly oil your hands or a silicone spatula and gently press the mixture evenly into the dish. **IMPORTANT:** Do not press it down too firmly, be very light. This will keep the treats nice and soft!
6. Let sit at room temperature for 2 hours before slicing, or pop in the refrigerator for 30 minutes.
7. Remove from the dish and slice into 16 squares (or 9 if you want very large treats)

Store leftover treats in an airtight container at room temperature for up to 4 days.



# QUICK NO YEAST CINNAMON ROLLS

Author: [Sally](#)

Prep Time: 15 minutes

Cook Time: 25 minutes

Total Time: 40 minutes

Yield: 12

This shortcut recipe yields a dozen classic, homestyle cinnamon rolls that fluff up beautifully—without any yeast, kneading, or rise time. They're perfect for the times you crave homemade cinnamon rolls, and don't want to wait!



## INGREDIENTS

### DOUGH:

- 2 and 3/4 cups (345g) **all-purpose flour** ([spooned & leveled](#)), plus more as needed for rolling
- 1/4 cup (50g) **granulated sugar**
- 2 teaspoons **baking powder**
- 1/4 teaspoon **baking soda**
- 1/2 teaspoon **salt**
- 1 large **egg**
- 3/4 cup (180ml) **buttermilk**, cold\*
- 5 Tablespoons (71g) **unsalted butter**, melted & slightly cooled

### FILLING:

- 3 Tablespoons (43g) **unsalted butter**, extra softened
- 1/3 cup (67g) packed light or dark **brown sugar**
- 1 Tablespoon **ground cinnamon**

### CREAM CHEESE ICING:

- 4 ounces (113g) full-fat brick **cream cheese**, softened to room temperature
- 2 Tablespoons (28g) **butter**, [softened to room temperature](#)
- 2/3 cup (80g) **confectioners' sugar**
- 1 teaspoon **pure vanilla extract**

### Instructions:

1. Preheat the oven to 375°F (190°C) and grease a round [9-inch pie dish](#) or [9-inch cake pan](#). (See Notes for muffin pan instructions.) For extra buttery rolls, I like to grease the baking dish with 1–2 teaspoons of melted butter instead of non-stick spray.
2. **Make the dough:** Whisk the flour, granulated sugar, baking powder, baking soda, and salt together. Add the egg, buttermilk, and melted butter. Mix with a wooden spoon or rubber spatula until a dough forms. Dough will be very soft and slightly sticky. If it's too sticky and wouldn't roll, add more flour, 1 Tablespoon at a time, until dough seems workable. Do not add more flour than you need; a soft dough is good.
3. Place dough on a floured work surface and, using a lightly floured rolling pin, roll dough into a 10×14-inch (25×35cm) rectangle.
4. **Fill the rolls:** Spread softened butter (the softer it is, the easier it is to spread!) all over the dough. Mix the brown sugar and cinnamon together. Sprinkle all over the top. Roll it up tightly into a 14-inch log. Using a very sharp knife, cut into 12 rolls; each roll is slightly wider than 1 inch. Arrange rolls in the prepared pan.
5. **Bake the rolls:** Bake for 22–26 minutes, until lightly browned around the edges. If you notice the tops are getting too brown too quickly, loosely tent the pan with aluminum foil and continue baking. If you want to be precise about their doneness, their internal temperature taken with an [instant read thermometer](#) should be around 195–200°F (91–93°C) when done. Remove pan from the oven and place pan on a wire rack as you make the icing. (You can also make the icing as the rolls bake.)
6. **Make the icing:** In a medium bowl using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the cream cheese on high speed until smooth and creamy. Add the butter and beat until smooth and combined, then beat in the confectioners' sugar and vanilla until combined. Using a knife or icing spatula, spread the icing over the warm rolls and serve immediately.
7. Cover leftover frosted or unfrosted rolls tightly and store at room temperature for up to 2 days or in the refrigerator for up to 5 days.

# Easy Homemade Soft Pretzels



Prep Time: 25 minutes

Cook Time: 15 minutes

Total Time: 40 minutes

Yield: 12 pretzels

Author: [Sally](#)

## Ingredients:

- 1 and 1/2 cups (360ml) warm water (lukewarm- no need to take temperature but around 100°F (38°C) is great)
- 2 and 1/4 teaspoons (7g) instant or active dry yeast (1 standard packet)
- 1 teaspoon salt
- 1 Tablespoon brown sugar or granulated sugar
- 1 Tablespoon unsalted butter, melted and slightly cool
- 3 and 3/4-4 cups (469-500g) all-purpose flour (spooned & leveled), plus more for hands and work surface
- coarse salt or coarse sea salt for sprinkling

## BAKING SODA BATH

- 1/2 cup (120g) baking soda
- 9 cups (2.13L) water

Cook Mode Prevent your screen from going dark



## Directions

1. Whisk the yeast into warm water. Allow to sit for 1 minute. Whisk in salt, brown sugar, and melted butter. Slowly add 3 cups of flour, 1 cup at a time. Mix with a wooden spoon (or dough hook attached to stand mixer) until dough is thick. Add 3/4 cup more flour until the dough is no longer sticky. If it is still sticky, add 1/4 – 1/2 cup more, as needed. Poke the dough with your finger – if it bounces back, it is ready to knead.
2. Turn the dough out onto a floured surface. Knead the dough for 3 minutes and shape into a ball. Cover lightly with a towel and allow to rest for 10 minutes. (Meanwhile, I like to get the water + baking soda boiling as instructed in step 6.)
3. Preheat oven to 400°F (204°C). Line 2 baking sheets with parchment paper or silicone baking mats. Silicone baking mats are highly recommended over parchment paper. If using parchment paper, lightly spray with nonstick spray or grease with butter. Set aside.
4. With a sharp knife or pizza cutter, cut dough into 1/3 cup sections (about 75g each).
5. Roll the dough into a 20-22 inch rope. Form a circle with the dough by bringing the two ends together at the top of the circle. Twist the ends together. Bring the twisted ends back down towards yourself and press them down to form a pretzel shape.
6. Bring baking soda and 9 cups of water to a boil in a large pot. Drop 1-2 pretzels into the boiling water for 20-30 seconds. Any more than that and your pretzels will have a metallic taste. Using a slotted spatula, lift the pretzel out of the water and allow as much of the excess water to drip off. Place pretzel onto prepared baking sheet. Sprinkle each with coarse sea salt. Repeat with remaining pretzels. If desired, you can cover and refrigerate the boiled/unbaked pretzels for up to 24 hours before baking in step 7.
7. Bake for 12-15 minutes or until golden brown.
8. Remove from the oven and serve warm with [spicy nacho cheese sauce](#).
9. Cover and store leftover pretzels at room temperature for up to 3 days. They lose a little softness over time. To reheat, microwave for a few seconds, or bake at 350°F (177°C) for 5 minutes.

# SNICKERDOODLE COOKIES RECIPE



## Ingredients

- Snickerdoodle Dough
- 2  $\frac{3}{4}$  cups all-purpose flour
- 2 teaspoon cream of tartar
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- 1 cup unsalted butter, just softened
- 1  $\frac{1}{2}$  cups sugar
- 2 eggs
- 1 teaspoon vanilla extract
- Cinnamon Sugar Coating
- $\frac{1}{3}$  cup sugar
- 2 tablespoons cinnamon

## Instructions

Preheat oven to 350°F.

In a large bowl, mix together flour, cream of tartar, baking soda, and salt together. Set aside.

In a stand mixer, cream together butter (barely softened) and sugar. Add eggs and vanilla and blend well.

Add dry ingredients to wet ingredients and mix well.

In a small bowl, combine remaining  $\frac{1}{3}$  cup sugar and 2 tablespoons cinnamon.

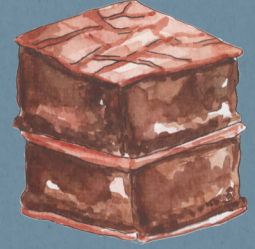
Use a small cookie scoop to scoop out dough, roll into a ball and then roll into the cinnamon sugar mixture- twice.

Place 2 inches apart on an ungreased cookie sheet.

Bake for 8 – 10 minutes. Let sit on the cookie sheet for a few additional minutes before removing to a wire rack to cool.



# BROOKIES



## Ingredients

### For the Brownies

- 1/2 cup unsalted butter melted(113g)
- 3/4 cup semisweet chocolate chips or roughly chopped chocolate
- 1/2 cup granulated sugar (100g)
- 1/2 cup packed light brown sugar (100g)
- 1/3 cup cocoa powder (35g)
- 1 teaspoon vanilla extract (5ml)
- 1/2 teaspoon salt
- 2 large eggs
- 1/2 cup all-purpose flour (65g)

### FOR THE COOKIE DOUGH

- 1/2 cup unsalted butter room temperature (113g)
- 1/2 cup granulated sugar (100g)
- 1/4 cup packed light brown sugar (50g)
- 1 teaspoon vanilla extract
- 1 large egg
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1 1/3 cups all-purpose flour (160g)
- 1 cup semi-sweet chocolate chips

## Directions

- Line a 9x13 baking dish with parchment or foil and heat oven to 350F.
- For the brownies melt butter then stir in cocoa powder. Whisk in both sugar and the salt then add the eggs and vanilla and beat well (secret to glossy brownies is to beat the eggs and sugar very well.)
- Add the flour and mix until almost combined then fold in the chocolate chips and finish the batter off by hand with a spatula scraping the bowl down and mixing in any errant flour etc.
- Transfer the brownie batter to your prepared pan and spread into a thin layer then set aside.
- For the cookie dough
- Cream the butter, and sugars on high for 3-4 minutes or until light and fluffy, scraping the bowl down as needed.
- Mix in the vanilla and egg and scrape the bowl down once more.
- Add salt baking soda and powder then mix until combined.
- Pour in the flour and mix until almost combined then fold in the chocolate chips, reserving a handful to sprinkle on top later. Finish mixing the batter with your spatula then drop spoonfuls onto the brownie batter. You don't need full coverage, it will be nice to see the brownie batter peaking through after baking.
- Cover with foil and bake at 350F for 20 min then bake another 20 min uncovered. Allow to cool before removing from pan and cutting.

# POP TARTS

## Pop Tart Dough/Pie Crust

- 1 ¼ c flour
- ½ c butter very cold, cubed
- 2 teaspoon sugar
- ¾ teaspoon sea salt
- 3-4 T ice water
- 1 egg (for egg wash)

## Filling Options:

- Any jam/jelly
- Chocolate Chips
- Sprinkles
- Brown Sugar
- Marshmallows

## Icing:

- 1 c powdered sugar
- 2-3 T milk or cream
- 2 T jam
- ½ teaspoon vanilla



## To Make the Pie Crust:

- Add the flour, salt, sugar and cold butter to the food processor
- (You can also cut the butter with a knife or use a cheese grater, and then mix by hand). Pulse about 10-15 times for about 1-2 seconds each time until the mixture is crumbly and the butter is broken down.
- Slowly add the water in about 1 tablespoon at a time allowing it to process briefly before adding more. Process the mixture until a ball of dough is formed. Transfer the dough to a floured surface and form into a 1 inch thick disk. Cover with plastic wrap and chill for at least 30 minutes. Preheat oven to 400°F.
- Lay a sheet of parchment on a baking sheet and unroll crust onto another sheet of parchment. Cut as many pieces of approx. 3 in by 5 in (you could literally use an index card as a guide!) rectangles as you can from each crust. With remaining crust, knead together and then roll out into another large, thin piece (just under ¼ in.) to cut remaining rectangles. (You can also do this by putting each tart together as you go.

- Beat the egg for your egg wash in a small bowl. Lay out 8 rectangles on the parchment lined baking sheet. Add 1 ½ Tablespoons of desired jam. Brush the edges with your egg wash and then place another rectangle on top of the rectangle with the jam. Gently pinch the edges to seal and then using a fork, crimp the edges. Poke some holes in the top of the pop tart and then brush the entire top, including edges, with the egg wash.
- Continue with the rest of the pop tarts. Bake for about 12-15 minutes or until golden brown. Once cooled, whisk together icing ingredients and spread over each pop tart. Add sprinkles, freeze dried berries crushed, rose petals (ha, that's what I used because I didn't have freeze dried berries) or just eat them as is! Store in an air tight container for up to about 2 days although they are best fresh!