

Dough

2 cups all-purpose flour

¼ cup confectioners' sugar

½ tsp kosher salt

10 tbsp unsalted butter, cut into chunks

1 large egg yolk

1/3 cup whole milk

Filling

¾ cup jam – I used raspberry

2 tsp cornstarch mixed with 1 tsp cold water

Glaze

1 cup confectioners' sugar, sifted

2 tsp whole milk

2 tsp corn syrup

½ tsp pure vanilla extract

Dough:

In a food processor or with a pastry cutter, combine the flour, confectioners' sugar, and salt and process until blended. Add the butter and process until the mixture looks like coarse crumbs. Add the egg yolk and milk and process until the dough just comes together. If the dough is not coming together, add a splash of milk until it does. Dump the dough onto 2 large sheets of overlapping plastic wrap. Press the dough into a disk, wrap with the plastic wrap, and refrigerate for about 30 minutes or overnight.

Filling

In a small bowl, mix the cornstarch and water. In a small saucepan, cook the jam and cornstarch mixture over medium heat -don't walk away from the stovetop- stirring, until slightly thickened and bubbly. Remove from stovetop and let cool.

Assembly

Line 2 baking sheets with parchment paper. On a lightly floured work surface, divide the dough in half and form each half into a rough rectangle. Roll one rectangle until it measures about 16 by 9 inches (40 by 23 cm). Using a ruler and a pizza cutter, cut the dough into 12 small rectangles, each about 3 by 4 inches (7.5 by 10 cm). Set the rectangles on a baking sheet and refrigerate while you repeat with the other piece of dough.

Lay half of the rectangles on the lined baking sheet and lightly brush with the beaten egg. Dollop a tablespoon of the filling on to the center of each rectangle. Spread it out on the dough, leaving a border of $\frac{1}{2}$ inch (12mm). Top with a plain dough rectangle and press the edges together with your finger tips being careful not to let the filling ooze from the sides. With a fork, crimp the edges and prick the centers – just like a pie. Put them in the refrigerator.

Position 2 oven racks evenly in the oven and preheat to 375 degrees F (190 degrees C). Bake the tarts, rotating the pans once halfway through, until golden brown, 15-18 minutes. Remove the tarts from the pan onto a wire rack and let them cool.

Glaze (optional)

Whisk together the confectioners' sugar, milk, corn syrup and vanilla until smooth. Smear the glaze on the tarts. Let them sit for a bit to let the glaze set.