

Ingredients:

- 1 batch of 2 Ingredient Dough
- 2 tablespoon granulated sweetener of choice (white or monk sugar works)
- ½ cup strawberry jam can use any jam or jelly of choice
- 2 tablespoon milk of choice
- 1/2 cup sugar free powdered sugar can use standard powdered sugar (confectioner's sugar)
- 2 tablespoon Greek yogurt
- 1/2 teaspoon vanilla extract



Yields: 8 Pastries

Instructions:

- 1) Preheat the oven to 350°F. Line a large baking tray with parchment paper and set aside.
- 2) In a large mixing bowl, prepare dough with the sweetener and mix well, until combined. Using your hands, shape the dough into a thick, smooth ball.
- 3) Flour a kitchen surface and add a tablespoon of flour on top of the ball of dough. Transfer the ball of dough onto the floured surface and knead several times.
- 4) Using a rolling pin, roll out the dough, forming a rectangular shape, about 12 inches by 6 inches. Using a sharp knife (or pizza cutter), slice once length-ways, and 7 times the other way, to form 16 uniform rectangles.
- 5) Place 8 of the rectangles on the lined baking tray, evenly spaced apart. Place 1 tablespoon of jam onto each rectangle. Place the other 8 rectangles on top of each one. Using a fork, press along each side of each pastry, sealing it up completely. Using a pastry brush, brush the tops of each pastry with milk.
6. Bake the pastries for 15-20 minutes, or until golden on top. Allow pastries to cool, before glazing.
7. While the pastries are cooling, prepare your glaze by combining your powdered sugar (powdered sugar) with the vanilla extract and yogurt. Whisk until a thick frosting remains. Using a spoon, spoon out frosting over the tops of each pastry, spreading it slightly. Top with sprinkles, if desired.

Air Fryer Instructions:

- 1) Prepare pastries as directed
- 2) Place pastries in the air fryer tray.
- 3) Bake pastries at 350°F for 10 minutes. Remove from air fryer and let cool, before glazing.