

Table

Around the

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4 GREAT FILLINGS

- 1
Cream cheese
+ raspberry jam
- 2
Marmalade
+ a drizzle
of maple syrup
- 3
Thinly sliced
banana + a drizzle of
condensed milk
- 4
Cherry jam
+ Nutella



Homemade Tarts

Preheat oven to 400°F. Beat 1 large **egg** in a bowl. Unroll 2 sheets of **refrigerated pie dough** and cut out 3- to 4-inch heart shapes using cookie cutters. Arrange half the hearts on a parchment-lined baking sheet. Top with about 1½ Tbsp **filling** (see top right for ideas), leaving clean border all around. Generously moisten edges of remaining hearts with beaten egg (use your fingers or a pastry brush) and align 1 heart on top of each heart on baking sheet,

**SWEET
TREAT**

Made With

love

*Surprise your valentine with these pretty (and deceptively easy!)
breakfast pastries* BY SARAH DIGREGORIO

pressing very firmly all around edges to seal fillings inside; crimp with a fork. Brush tops with more beaten egg. Bake until golden brown and slightly puffed, 18 to 20 minutes. Let cool on a rack, then dip in **Vanilla Glaze** (see below) and immediately decorate with **sprinkles, sanding sugar, or nonpareils**.

Vanilla Glaze

Whisk 1 cup **confectioners' sugar**, 2 Tbsp **milk**, and 1 tsp **vanilla** until smooth. Tint with a few drops of **food coloring**.