

Reese's Ghost Pop Tarts

Serves: 8 Print

Ingredients:

- 6 snack sized Reese peanut butter cups
- 1 box (2 pack) refrigerated pie crust
- 1 egg + 1 tsp water, well beaten
- $\frac{3}{4}$ cup powdered sugar
- 1 tbsp milk (I used 2%)

Directions:

1. To the bowl of a food processor, add Reese's cups. Process on high until the mixture resembles a thick spread the consistency of peanut butter.
2. Preheat oven to 425 degrees. Line a large baking sheet with parchment paper. Set aside.
3. Make the Pop Tarts: Thaw pie crusts according to package directions. Unroll pie crusts onto a clean surface. Use a 3 inch ghost shaped cookie cutter to cut pie crust into 16 ghosts. Using the end of a straw, poke two holes for eyes and two holes on top of each other for the mouth on half of the ghosts.
4. Arrange the remaining pie shapes (without faces) on prepared baking sheet. Dollop about 2 tsp of Reese's spread in the center of each ghost. Flatten the spread slightly with the back of a spoon, making sure to leave at least a $\frac{1}{4}$ inch border around the edges.
5. Place the ghost face pieces directly over top of the Reese's filled pieces, and use your fingers to gently pinch the edges together to seal the pop tarts. Using the tines of a fork, go around the edges of each pop tart again making sure to secure the seam and close the pocket of each pop tart. Brush the tops of each pop tart with egg wash. Bake for 10-12 minutes until the pop tarts are golden. Allow pop tarts to cool for 15 mins.
6. Decorate the pop tarts: In a small mixing bowl, combine powdered sugar and milk. Stir until completely smooth. Drizzle the glaze over the top of each pop tart, tilting the pop tart to allow any excess glaze to drip off so the glaze doesn't fill the eye/mouth holes completely. Allow icing to set for about 15 minutes before eating. Enjoy!

Recipe notes:

*This 3 inch ghost cutter set that I used.