

# Strawberry Shorts...Napoleons



## Ingredients:

- 1 sheet Prepared Puff Pastry
- ½ cup strawberry preserves
- 1 ½ cups sliced Strawberries (4 whole berries, garnish)
- 3.4 oz. box Instant Vanilla Pudding Mix
- 2 cups Heavy cream (May substitute Milk)

## Instructions:

Preheat oven to 400 ° f

Line a Baking Sheet with parchment.

Defrost Pastry according to box directions.

Remove Pastry sheets from sleeve one at a time.

Lay Pastry sheet out on floured board.

Cut pastry along folds.

Cut each strip into 3 even pieces.

Place each Square onto parchment lined baking sheet.

Dock each square lightly with a fork.

Bake according to box directions.

\*\*You need 1 1/2 squares per Napoleon, so do the math according to how many servings you wish yield.

## While Pastry is baking:

Place Strawberry preserves in a small microwave safe bowl.

Heat preserves for 60 seconds.

Place cut strawberries into warm preserves. Set aside.

In a Large cold mixing bowl Beat together Heavy cream and Vanilla Pudding Mix.

Upon reaching full thickness, place pudding in refrigerator for 15-20 minutes

**Assembly:**

Insert a fork or little serrated knife into pastry square, Split each Pastry square in half.

Place bottom half of pastry square onto the serving plate.

Place 2-3 tbsp. vanilla pudding onto bottom pastry.

Place Pastry Square (Inside facing up) on top of vanilla pudding (it will serve to hold strawberries like a cup)

Place 2-3 tbsp. of Strawberries into cavern of pastry.

Top with a Pastry top. Garnish with small dollop of pudding and reserved whole strawberry.

Continue for remaining Napoleons.