



## Mini Strawberry Napoleons

### Ingredients

1/2 of a 17.3-ounce package Pepperidge Farm® Puff Pastry Sheets (1 sheet), thawed  
 1 package (about 3 ounces) vanilla instant pudding and pie filling mix  
 1 cup milk  
 1 1/2 cups sweetened whipped cream **or** thawed frozen whipped topping  
 1 1/4 cups sliced strawberries  
 Confectioners' sugar

### Directions

Heat the oven to 400°F.

Unfold the pastry sheet on a lightly floured surface. Cut the pastry sheet into 3 strips along the fold marks. Cut **each** strip into 4 rectangles. Place the pastries onto the baking sheet.

Bake for 15 minutes or until the pastries are golden brown. Let the pastries cool on the baking sheet on a wire rack for 10 minutes. Split **each** pastry into 2 layers, making **24** in all.

Prepare the pudding mix according to the package directions **except** use **1 cup** milk. Fold in the whipped cream.

Reserve **8** top pastry layers. Spread **2 tablespoons** pudding mixture on **each** of **8** bottom pastry layers. Top **each** with **1 tablespoon** strawberries and another pastry layer. Top with the remaining pudding, strawberries and the reserved top pastry layers. Sprinkle with the confectioners' sugar.

**TIP Ingredient Note:** For 1 1/2 cups sweetened whipped cream, beat **3/4 cup** heavy cream, **2 tablespoons** sugar and **1/4 teaspoon** vanilla extract in a medium bowl with an electric mixer on high speed until stiff peaks form.

**TIP Make-Ahead:** These Napoleons can be served immediately or covered and refrigerated for up to 4 hours.

CLOSE >