

Strawberries n' Cream Napoleon

Recipe By *Esther Deutsch*



Cooking and Prep:  2
h 40 m

Serves:  10

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Cuisines: Italian

Ingredients (5)

Main ingredients

- 15 frozen **Gefen Puff Pastry Squares**
- 2 (8-ounce) containers **Gefen Non-dairy Whipped Topping**
- 1/2 cup confectioners' sugar plus additional for dusting
- 1 teaspoon **Gefen Vanilla Extract**
- 3 pints fresh strawberries, sliced

Start Cooking

Bake

1. Preheat the oven to 350 degrees Fahrenheit. Place the pastry squares on a non-greased baking sheet and bake for at least 30 minutes, until golden brown and puffed. Allow to cool.

Prepare the Cream

1. In the bowl of a mixer, beat the whipped topping until it begins to thicken. Add confectioners' sugar and vanilla extract, and whip until stiff peaks form.

Assemble

1. Cut all puff squares in half (separating the top and bottom). Place one puff pastry square onto a plate. Top with cream and sliced strawberries. Continue layering with another puff pastry square, cream, and sliced strawberries. Top with a third puff pastry square. Dust the top of each napoleon with confectioners' sugar.