



Mini Strawberry Napoleons



1 Pepperidge Farm puff pastry sheet (half of the contents of a 17.3-oz. box)

6 T sugar, divided

1 3-oz. pkg. instant vanilla pudding mix

1 c milk

$\frac{3}{4}$ c whipping cream

splash vanilla

1 $\frac{1}{4}$ c strawberries, hulled, washed and sliced

Thaw pastry sheet on counter for 40 minutes. Unfold onto a lightly floured surface and cut along fold lines to form three strips. Cut each strip into four small rectangles. Place rectangles on baking sheet and sprinkle with 2 tablespoons of the sugar. Bake at 400°F for 10-12 minutes or until golden brown. Cool 10 minutes. Cut each pastry in half, making 24 layers total.

Meanwhile, make pudding by beating pudding mix with milk. Chill in refrigerator for 5 minutes. In separate bowl whip cream, 2 tablespoons sugar and vanilla on high speed until stiff peaks form. Fold into pudding. Set aside. In separate bowl sprinkle strawberries with remaining 2 tablespoons sugar. Let sit 5 minutes or until juices form.

To assemble, set aside 8 top pastry layers. Spread 2 tablespoons pudding onto 8 bottom pastry layers, top each with 1 tablespoon strawberries, another pastry layer, 2 more tablespoons pudding, 1 more tablespoon strawberries and finish with top pastry layers previously set aside. Top with remaining strawberries, if desired. Serve immediately or refrigerate for up to 4 hours.