



Strawberry and Cream Napoleon

Simply Perfect party dessert:
<https://www.mylatinatable.com/strawberry-cream-napoleon-recipe/>

Ingredients:

- 1 Sheet of Puff Pastry
- 1 Egg
- 2 T of Brown Sugar & 2 T of Granulated Sugar
- 2 Cups of Heavy Whipping Cream
- 1/2 Cup of Powdered Sugar
- 1 T of vanilla extract
- 1 Pint of Fresh Strawberries

Equipment:

- Measuring Cup Spoon Set
- Rolling Pin or Straight Sided Glass
- Pastry Brush
- Cookie Sheet or Baking Dish
- Mixing Bowls
- Stand or Handheld Mixer with Whisk Attachments
- Small Knife
- Pastry Bag with Star Tip
- Serving Platter

Instructions: To Prepare and Cook the Puff Pastry:

- Sprinkle 2 Tablespoons of the Sugar Combination over the puff pastry sheet and go over it with a rolling pin, spreading the sugar out evenly.
- Brush on some of the egg so that the puff pastry comes out of the oven with a nice golden color.
- Put the puff pastry in a baking dish covered with wax paper and bake for 20 minutes at 350 degrees.
- Remove from the oven and let cool.
- Cut into uniform square pieces and set aside.

For the Berries and Whipped Cream:

- Chill the mixing bowl in the refrigerator for at least 20 minutes until cool.
- Wash and Slice the Strawberries, Top with Remaining Sugar Combination, set aside.
- Add the whipping cream to chilled bowl and beat for about 5 minutes until peaks begin to form.
- Add the powdered sugar and vanilla and continue beating until firm, set aside.

Assembly:

- Put a piece of the puff pastry on a plate or serving platter.
- Using a pastry bag, add a layer of whipped cream to the puff pastry.
- Add a layer of fresh strawberries, glazed in sugar.
- Repeat the process one (or more) more times before ending with a final layer of puff pastry.
- Add a dusting off powdered sugar to the top and decorate with fresh strawberries.
- Serve immediately