

Strawberry Shortcake Puffs

Jenny Dubinsky - Inwood, WV
Taste of Home Grandma's Favorites

Yield: 12 puffs

*1 sheet frozen puff pastry
sheet, thawed
4 cups fresh strawberries,
sliced
1/2 cup + 2 tablespoons
sugar, divided
1 1/2 cups heavy whipping
cream
1/2 teaspoon vanilla extract*

Preparation Time: 25 minutes**Bake Time: 15 minutes**

Preheat the oven to 400 degrees.

On a lightly floured surface, roll the puff pastry to a ten-inch square. Cut into twelve rectangles (approx. 3x2-1/2 inches). Place on ungreased baking sheets.

Bake until golden brown, 12 to 15 minutes.
Remove to wire racks to cool completely.

In a large bowl, toss the strawberries with 1/4 cup of sugar. Let stand for 30 minutes, stirring occasionally.

In another bowl, beat the cream until it begins to thicken. Add the vanilla and remaining sugar. Beat until stiff peaks form.

To serve: split the pastries horizontally in half. Top each bottom half with two tablespoons of whipped cream and one tablespoon of strawberries. Replace the top half. Top with the remaining whipped cream and strawberries.

Per Serving (excluding unknown items): 3174 Calories; 229g Fat (63.7% calories from fat); 29g Protein; 264g Carbohydrate; 17g Dietary Fiber; 489mg Cholesterol; 764mg Sodium. Exchanges: 7 Grain(Starch); 3 Fruit; 1 Non-Fat Milk; 45 Fat; 6 1/2 Other Carbohydrates.